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Meat Packing and Allied Industries

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THE NATIONAL
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Meat Packing and Allied Industries

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Modernizing the Packer's Pork Cutting Room

Conveyor Tables and Modern Tools Save Labor, Speed Up Production, and Aid in Standardizing Product

I — Pork Cutting Room Design

The practice of using conveyor tables in the pork cutting room was first brought to the attention of the meat packing industry but a few years ago. Today the use of this equipment may be considered standard practice.

Continuous pork cutting offers many advantages over other methods.

In the first place, there is no congestion of cuts at any particular point. The speed of the conveyor table can be regulated so as to permit of no waste time on the part of the workmen, but still give them sufficient time to do well their particular tasks.

This feature not only keeps the cuts moving steadily and uniformly, but it speeds up production and reduces labor costs.

And through the use of proper mechanical equipment — which should be installed to get greatest efficiency from conveyor tables— a further reduction of labor costs and uniformity of product not possible with hand methods is obtained.

Capacity Can Be Increased

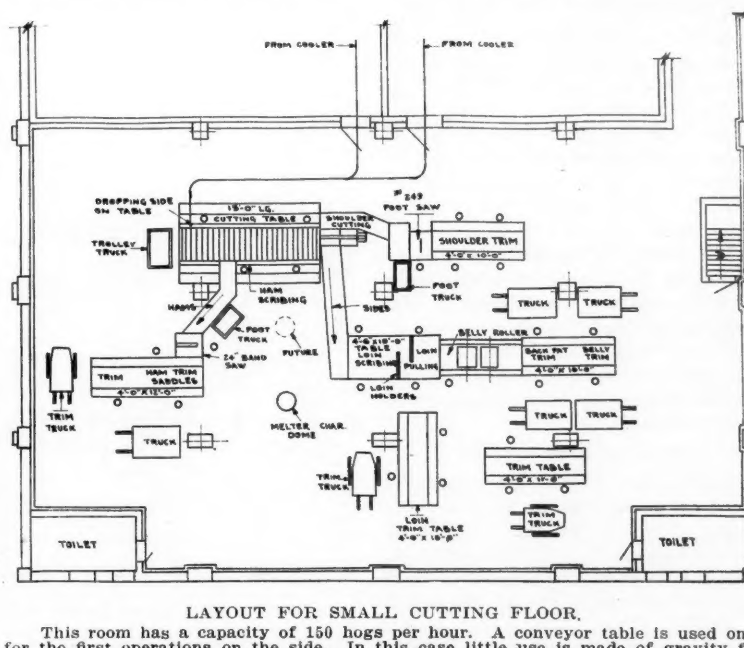
These matters of reducing costs and bettering product are in themselves of sufficient importance to warrant the use of conveyor tables. But there are other advantages that should be taken into consideration by any packer interested in modernizing his pork cutting room.

Because the sides go through faster, less space is required for a given daily capacity. This is of considerable importance in not a few cases, particularly when plant space is limited.

Again, more can be expected from each workman. Instead of spending time moving product, he devotes his efforts to the particular task in hand, and still has more time in which to do it. Naturally, therefore, his efforts produce more than would otherwise be the case.

And, finally, the workers are better satisfied and the labor turnover is less. This means there is less time and expense consumed in breaking in new men, and less grief because of the loss of experienced men.

While continuous pork cutting can no longer be considered an

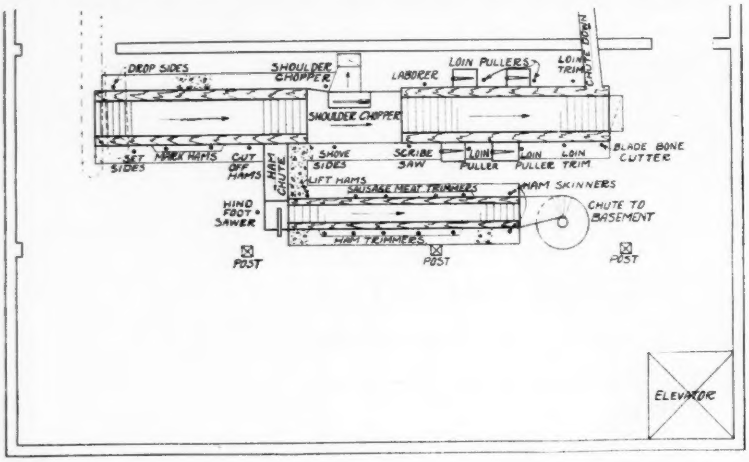


LAYOUT FOR SMALL CUTTING FLOOR.

This room has a capacity of 150 hogs per hour. A conveyor table is used only for the first operations on the side. In this case little use is made of gravity for conveying the cuts to other departments, most of this work being done with trucks. Circles indicate the points at which the various operations are performed.

innovation in the meat packing plant, there are many establishments that have not as yet taken advantage of it to better their products and reduce their costs.

This is all the more surprising when it is considered that in those plants cutting more than 150 hogs an hour, the cost to bring the cutting room up to date is soon returned in the better efficiency obtained.



UPPER FLOOR OF A TWO-FLOOR PORK CUTTING DEPARTMENT.

Cuts are delivered from this floor to the lower floor through chutes. A number of ideas have been developed in the layout of this floor and the lower one to save labor and speed up the work.

This is the first of a series of articles on the use of conveyor tables and mechanical equipment in the pork cutting room. The second article will illustrate and describe a modern pork cutting room in a large Western plant.

Continuous Pork Cutting

When designing a pork cutting room—particularly when moving tables and considerable mechanical equipment are to be installed—many factors enter which must be given consideration if the most convenient and economical arrangement is to be secured, and if the work is to be done with the minimum of expense.

And when the operations are to be performed in old quarters, within space of prescribed shape and area, careful thought and study must be given to the layout and to the disposal of the different cuts and trimmings.

Several main considerations must be kept in mind.

Points to Keep in Mind.

Among these may be mentioned the point at which the carcasses are delivered to the room, the locations of the departments in which the different cuts and products are handled further, the size and the shape of the space available, and the number of hogs per hour that will be handled through the room.

Careful selection of the point of delivery of the carcass is important.

Unless the carcasses go onto the table at a stragetic point in relation to other departments, transportation of the products and the trimmings will be slowed up, handling costs will be increased, and the capacity of the room will be lower than if this point had been more carefully selected.

As far as possible, other things being equal, the different parts of the carcasses should be separated at those points where they will be closest to the room or department where they will undergo the next processing operation, or where they can be most easily transported to those rooms.

As a general proposition, while conveyor tables offer advantages, the cost to install them is hardly justified when the number of hogs cut per hour does not exceed 150.

Capacities for Practical Handling.

When more than 400 hogs per hour are handled through the room, it has not been found practicable to do much of the cutting work on the conveyor tables.

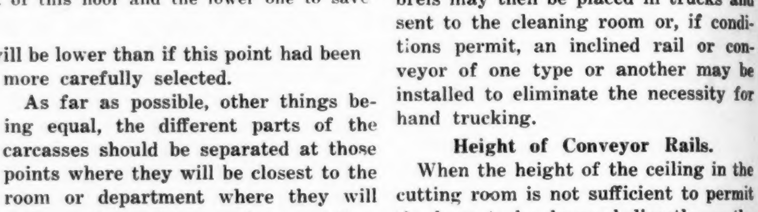
This does not mean that it is not economical and advantageous to use them in these cases. The greater the number of carcasses handled, the greater the savings with conveyor tables.

However, when a large number of hogs is being handled, it has been found more economical to use these tables strictly as conveyors, to transport the carcasses and parts from operation to operation, and to do the cutting on the side cutting boards.

When installing conveyor tables in the hog cutting room, the conveyor rail from the cooler should be high enough above the first cutting table to permit the hog carcasses to be dropped on it when cut down. The trolleys and gambrels may then be placed in trucks and sent to the cleaning room or, if conditions permit, an inclined rail or conveyor of one type or another may be installed to eliminate the necessity for hand trucking.

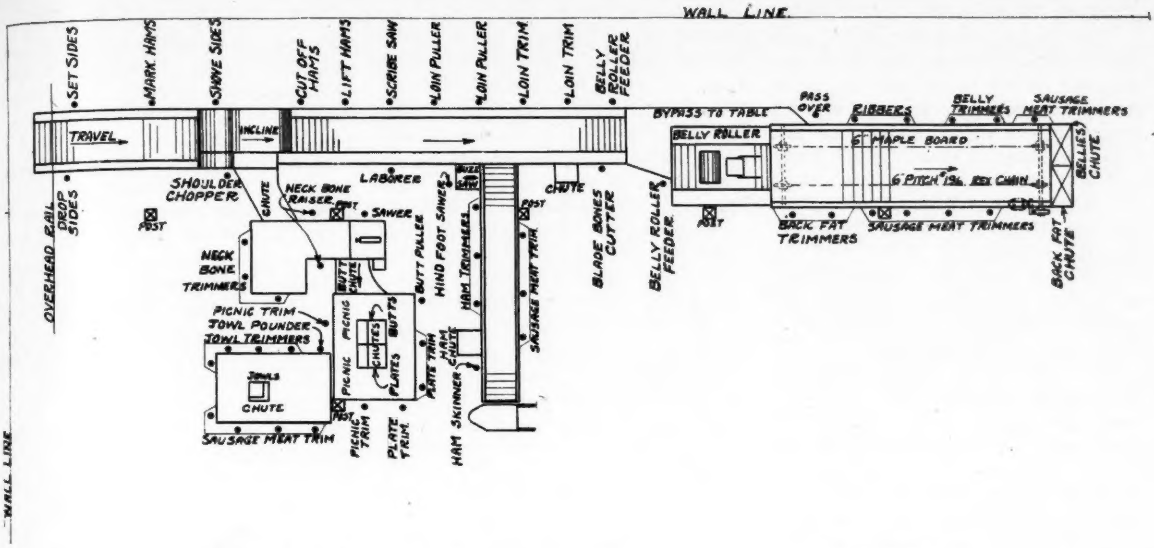
Height of Conveyor Rails.

When the height of the ceiling in the cutting room is not sufficient to permit the hogs to be dropped directly on the table, recourse may be had to an inclined conveyor for carrying the car-



LOWER FLOOR OF A TWO-FLOOR PORK CUTTING DEPARTMENT.

Loins are delivered through chutes from the floor above directly to the cooler, where they are handled further on a conveyor table with side cutting board. The sides also come to the room through chutes, landing on the table in the proper position to be passed through the belly roller and side splitter.



MODERN PORK CUTTING ROOM WITH CAPACITY OF 250 TO 450 HOGS PER HOUR.

The layout shown here requires a floor space of 40 by 100 ft. There is no crowding of equipment or workers and the hogs go through in a systematic, timed order. The black dots show the locations of the various workmen.

casses to the table after they have been dropped.

The layouts of any two pork cutting rooms must necessarily differ considerably, depending on existing conditions and the manner in which the hogs are to be cut, the location of the departments in which the various cuts are to be processed further, and other factors peculiar to particular plants.

Two Layouts Described.

While a standard layout to meet all conditions would be an impossibility, the packer can, by careful thought and study, group cutting operations and mechanical equipment to secure the greatest efficiency, reduce his cutting costs and secure better products.

The important features of a pork cutting room using conveyor tables and modern mechanical equipment can be pointed out best, perhaps, through the use of floor plans of pork cutting rooms that have proved to be well arranged, efficient in operation and well designed for the work that is performed in them.

Two such rooms are shown herewith. One of them has a capacity of from 250 to 400 hogs per hour and the other a capacity of from 500 to 600 hogs per hour.

It will be noted that the department in which the capacity is from 500 to 600 hogs per hour is located on two floors. This plan is included for the information of those packers who have a situation that requires that this work be done on more than one floor.

In the case of the room having a capacity of from 250 to 400 hogs per hour, the carcasses are brought in on a conveyor rail placed high enough to permit them to fall on the first conveyor table when they are cut down.

Here one man is stationed to straighten out the carcass as it moves to the shoulder chopper. If desired, a neckbone ribber could be installed at this point, although in this particular case no such machine is used.

Power Equipment Saves Labor.

The first conveyor table carries the sides to a shoulder chopper, where the shoulders are removed. One man operates this machine. When the shoulders are cut off they fall down an inclined chute to the trimming table.

The shoulders here have the feet removed with a hand saw, and pass to a metal-topped table provided with wood cutting boards. Here the shoulder blade is raised and the shoulders trimmed. The trimmings are dropped into trucks placed at convenient locations, and the trimmed shoulders are placed in chutes and delivered to the floor below.

After the shoulder is removed, the sides pass down a roller conveyor to a second conveyor table, which in this case is a start-and-stop-conveyor. This is timed so as to permit the various operations to be performed, and then moves just the proper length to carry the side to the workman who performs the next operation.

Power Saws for Hams.

The next operation, that of ham sawing, is done by one man with a power-operated saw. The hams are then cut off by the next operator, and a third removes them from the table, saws off the foot, which in this case is dropped into a truck, and passes the ham on to the ham-trimming table.

The hams then pass to a wood slat conveyor table, where six men trim them. The trimmed hams are placed in chutes and conveyed to the floor below. Some of the trimmings are removed by the trimmers and placed in trucks. The remainder are carried to the end of the table and discharged into a truck placed there for that specific purpose.

Where the number of hogs cut justifies the expense, packers are finding power-operated saws for ham sawing and scribing a decided advantage. They do faster work than can be done by hand and the quality of the work is better, particularly in the case of the scribe saw, which is provided with an adjustment to regulate the depth of the cut and prevent scoring.

Handling Loins and Bellies.

The side next moves on to three operators, one of whom scribes it with a power-operated saw, the other two pulling the loins. These are trimmed by two men, removed from the table and placed in trucks. The trimmings remain on the conveyor, and fall into a truck placed at the end of the table travel.

The belly then passes to a combination belly roller and back splitter, where the belly is rolled and the back cut off. This combination machine saves the labor of one man, and in some cases of two men.

In this particular plan a by-pass is installed for English sides, which do not go through the roller.

When a machine of this type is installed, the feed table should be so placed that the operator can stand well in front of the machine. Unless he can take this position it will be difficult for

(Continued on page 35.)

MARCH MEAT AND LIVE STOCK.

Even though wholesale price levels were higher, the fresh pork trade was only fair during the month just closed, owing to increases in the price of hogs, according to a review of the meat and livestock situation issued by the Institute of American Meat Packers. There was a fairly good demand for smoked pork products, and wholesale prices increased slightly.

The beef trade was unsatisfactory throughout the month, especially during the latter part, when both cattle prices and receipts increased.

There was a fairly good demand in the United Kingdom for hams, for immediate and forward shipment, at prices which were on a parity with the Chicago market. There also was a good demand, at increased prices, for meats from stocks previously landed.

The lard trade was rather dull during the month, both in the United Kingdom and on the Continent. Demand for oleo oil was somewhat better throughout the month.

Wholesale prices of all fresh pork cuts advanced steadily during the first two weeks of the month, when hog receipts were relatively light; but prices declined during the last ten days, especially in the case of loins. Fresh shoulders and butts declined only slightly. During the first part of the month, fresh pork prices kept pace with the advancing hog market, but this was not true of the principal cured products.

The demand for lard was somewhat better than in the previous month, but there was practically no change in prices. Loose prime steam lard continued to sell below the top price being paid for live hogs.

The average weekly price of hogs at Chicago advanced during the month to a point about 40 per cent above the prices paid a year ago. The highest price of the year was reached during the third week.

The quality of the receipts continued about the same as in the previous month. Some light, unfinished hogs were received at certain markets.

Hogs again cut out at a loss during practically the entire month. This loss was relatively large, although somewhat less than during certain parts of the preceding month.

The average live price of all cattle combined increased during each of the first three weeks, but there was a lower tendency during the last few days of the month. The proportion of choice and prime steers was larger than in the previous month. Lightweight cattle of all grades were scarce, and the supply of all lower-priced grades was limited.

The beef trade continued slow during the entire month, and results were unsatisfactory. The dressed beef market advanced somewhat, but not in proportion to the increase in live prices.

The hide trade showed some improvement, and stocks are closely sold up to production. The leather market continued slow, preventing further improvement in hide prices.

Prices on all classes of sheep and lambs advanced sharply in the first week, when receipts were the second lightest for any week this year and average prices the highest since June, 1928. Receipts during the second week, however, were the second largest for the year, with the result that live prices were lower. The market closed strong at the end of this week, owing to lighter receipts. Receipts in the third week were the smallest so far this year, and prices advanced. In the last week, there was some reduction in prices.

OSCAR MAYER "ON THE AIR."

Radio broadcasting has been added to the advertising program of Oscar Mayer & Co., Chicago. The company has signed up for one-half hour weekly for twenty-six weeks with radio station WBBM, Chicago, and will be on the air with its programs every Friday night from 9:00 to 9:30. The first program was broadcast on March 22.

All of the programs, it is planned, will come from the mythical "Black Forest Tavern" where Oscar Mayer is host. On the first occasion the program consisted entirely of orchestra music, but listeners to the Oscar Mayer half-hour will be entertained on future nights with a varied program, including all variety of entertainment usually given over the radio.

Insofar as mention is made of the company's products, Oscar Mayer's German Weiners and Tavern Bacon will be featured. It is estimated that in the neighborhood of 2,500,000 will have these two products brought to their attention weekly through their radio sets.

The company has not completed its plans for tying up this radio advertising with retailers and consumers. Preceeding the first broadcast, a printed announcement was sent out to retailers in the company's territory. Newspaper space was also used on the radio page of one of the Chicago newspapers to call the attention of the public to the program and to the fact that it will be a weekly feature from WBBM.

All letters and invoices sent out from the offices of the company also announce the new activity of the company and name the day and time. Later, it is planned, there will be additional tie-ups with retailers and consumers.

HOG COSTS MUCH HIGHER.

Farmers now are receiving 41 per cent more for their hogs than at this time last year, according to a statement issued by the Institute of American Meat Packers.

Last week packers paid an average price of $11.36 per hundred pounds for hogs at Chicago, compared with $8.04 a year ago, the Institute states. The increase in prices accompanied a sharp decline in hog receipts. The number of animals dressed under federal inspection during recent weeks has been over 20 per cent below the total for this period in 1928.

Stocks of meat in storage are greater than the average for the last five years, owing to the fact that the number of hogs marketed during November, December and the early part of this year was unusually large. Even so, the supplies in storage on March 1, the latest date for which figures are obtainable, would have sufficed for only nineteen days if immediately available for consumption and if used as the sole source of supply at the present rate of consumption in this country. However, a large amount of stocks is in process of cure, and is therefore not available for immediate use.

NEW ARMOUR PLANT MANAGER.

J. J. Luening, general manager of the South St. Paul, Minn., plant of Armour and Company since 1919, has resigned from the company effective April 1, according to announcement made by Vice-president Willard C. White. Mr. Luening became manager at St. Paul five years ago, succeeding Mr. White who had managed operations there from the time the plant was opened in 1919. Prior to 1924 Mr. Luening was manager of the Armour plant at Oklahoma City, Okla.

Cyril Sheehy, who has been assistant manager at South St. Paul since the beginning of the year, succeeds Mr. Luening as general manager. Mr. Sheehy became associated with Armour and Company at Chicago in 1919, entering the general superintendent's office a year or so later. In September, 1920, he became assistant superintendent of the Spokane, Wash., branch, and was promoted to superintendency there two years later.

In 1924 Mr. Sheehy left the Pacific Coast to become superintendent of the pork division at the Sioux City, Ia., plant, where he was made superintendent in August, 1925. Since April, 1927, he has had experience in the general manager's office at Sioux City and at St. Joseph, Mo., and for a few months in between was in charge of the Fargo, N. D., plant.

Meat Packing Industry Believes in Education

What Its Trade Association Does in Cooperation with Educational Institutions Is Clearly Set Forth

Modern industry believes in making it easier for men to become adequately trained in the business with which they are associated, or with which they plan to become associated. As a result, a number of industrial groups and many individual companies have embarked on personnel training plans and programs of industrial education.

The packing industry is one of the groups which have developed facilities for personnel training. This is true both of individual companies and of the industry as a whole.

The program of the industry is carried forward by the Institute of Meat Packing, conducted at The Universtiy of Chicago under the joint cooperation of the University and the Institute of American Meat Packers, and by the Institute's Department of Industrial Education, which functions under the direction of the Committee on Educational Plans.

What the Program Provides.

The Institute of Meat Packing provides a four-year residence course in meat packing for young men intending to enter the industry. Besides this intensive residence course at the University of Chicago, the Institute has offered home-study courses to packinghouse employees throughout the country. Over two thousand registrations have been received in these home-study courses.

Through the Department of Industrial Education of the Institute of American Meat Packers, of which E. T. Filbey is Director, evening classes in packing subjects have been made available to packinghouse employees in a number of cities.

Besides these efforts to improve the general personnel, the industry, through the Institute of Meat Packing, sponsors original research in the economics of the industry.

A complete presentment of the nature and scope of the work of the committee during the past year is contained in the following report:

Progress of Full-Time Courses.

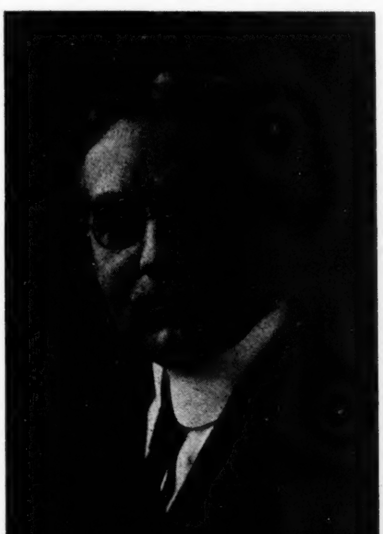
The residence course was conducted in the same manner as in previous years with an attendance of fourteen men, nine of whom received the Institute's certificate for satisfactory completion of the specialized courses in meat packing subjects.

Four of these students received their bachelor degrees from the university, and six took the specialized courses as a year of graduate work. Six entered the industry and five remained in the University for a further year of study.

This group each year has included a few men from families identified with the packing industry. It is hoped this tendency on the part of packers' sons to take advantage of the cooperative courses offered at the University of Chicago may continue and increase.

A few of the member companies have also encouraged promising young men, who have had experience with them and who have proven their worth, to drop out of employment for a year or more of specialized study. This, the Committee believes, is an effective means of securing desired leadership in departments depending upon science, economics or statistics.

Scholarships granted by THE NATIONAL PROVISIONER and also by R. T. Keefe enabled the Institute to provide for four men who would otherwise have been denied this opportunity to receive specialized preparation through college training for the industry.



A. H. CARVER.
Vice-chairman, Committee on Educational Plans, Institute of American Meat Packers.

Evening Classes at Many Points.

Evening classes were conducted in Baltimore, Chicago, Detroit, El Paso, Kansas City and New York City. With the exception of Kansas City, where the course was offered under the direction of a committee made up of the superintendents of the local packing plants, this work was offered in cooperation with local universities.

Evening courses will continue to be offered in centers where there are sufficient men to warrant the organization of a class. There is, however, no disposition to duplicate work that has already been provided by member companies.

During the past year a number of companies organized plant conference groups under the leadership of competent officials, to supplement the instruction provided for individual men registered in the Institute's home-study department. The conference leaders held group meetings each week or on alternate weeks for the discussion of problems connected with the home-study courses, or arising directly out of practical situations in the plants.

Through this combined home-study and group discussion under a company leader, the men were given at once the benefit of a larger view of the business as a whole and a more thorough understanding of the details of a given department of the industry.

Study-Conference Plan Popular.

The reports received so far regarding these combined study-conference groups have prompted the Institute to encourage the extension of this phase of its educational work. The improvement of text materials for the science and accounting courses, and the addition of a new course in "Merchandising Packinghouse Products," should make this work even more effective for the coming year.

For the past three summers the Institute of Meat Packing has invited members of departments of animal husbandry and economics of state colleges of agriculture to come to the University of Chicago for one month of intensive

(Continued on page 55.)

Legal Pointers

Legal information on matters affecting your daily business.

WHEN AGENT IS DISHONEST.

A meat packing company had a claim for $1,000 for goods destroyed in transit against the Overland Railway Company. It placed it in the hands of an attorney-at-law, for collection, and, after the usual correspondence and delay, the lawyer received an official letter from the claim department of the railway company.

"We are enclosing herewith check for $1,000 in full settlement of the claim of the packing company for alleged damage to goods in transit, which we trust you will find in proper order," the letter ran.

"The accompanying check was not in "proper order" to suit the attorney, however, as it was made payable to the packing company and the attorney, but a small matter like this did not "stump" the resourceful limb of the law. He endorsed the check, "Packing Company, John R. Parson, attorney," deposited it in his local bank, checked out the proceeds, used them for his own purposes and departed, without settling with the meat company, and without leaving any address.

"You've got to pay me the money that you gave that lawyer on a check bearing our forged endorsement," the packing company contended.

"That might be so, under ordinary circumstances," the bank retorted, "but when you placed your business in the hands of such a man, and permitted him to get possession of your check, and thereby put it in his power to commit the forgery, the general rule don't apply, and you've got to pocket your own loss."

The Supreme court of Illinois dealt with this point in a case reported in 129 Northwestern Reporter, 120, where the court ruled in the packer's favor.

"There is nothing in the record to show that the packing company was under any legal duty, on account of its relations with the bank, to exercise ordinary care for the bank's safety in dealing with his check, and here there is no negligence in law," said the Court, and this decision is in line with the weight of authority in the other state courts.

TELLING THE STORY OF MEAT.

Housewives in nine of the larger cities in the East had the opportunity recently to learn the story of meat—its food value, how to distinguish cuts and determine quality; how to prepare and cook the various cuts, etc.—through a series of lectures by Inez S. Willson, director of the department of home economics of the National Live Stock and Meat Board, Chicago.

During her trip Miss Willson gave twenty-two lectures and demonstrations on beef and pork in the following cities: Buffalo, Oswego and Rochester, N. Y.; Worcester, Boston and Cambridge, Mass.; Hartford and New Haven, Conn., and Atlantic City, N. J.

Local arrangements for these meetings were made by the university extension service in Buffalo and Rochester, and by the utility companies in the other cities and in Rochester as well. In the latter city two large meetings were held. The local organizations gave hearty cooperation in perfecting plans for the demonstrations. The meetings received splendid press notices also, and were announced over the radio. The result was that capacity audiences were present.

Miss Willson says that the fine assistance received from local retailers and packers was a decided factor in the success of the meetings. The local dealers sent from one to four men to assist in the demonstrations, and all of them expressed themselves as well satisfied with the results.

Another series of twenty meetings is scheduled for April when lectures and demonstrations will be given in Cleveland, O.; Newark, Jersey City, Summit and Paterson, N. J.; Bristol, Conn.; St. Johnsbury, Newbury, Bethel and Middlebury, Vt.; Hoosick Falls, N. Y.; Somersworth, Berlin and Lancaster, N. H.; Windsor and Springfield, Vt., and Claremont, N. H.

At the close of the current year, the National Live Stock and Meat Board, through its director of home economics, will have come in personal contact with thousands of housewives in nine states and in 32 cities.

ROCHESTER, N. Y., HOUSEWIVES LISTENING TO A LECTURE ON MEAT.

Over 300 were present at this meeting and demonstration. On a recent trip, Miss Inez S. Willson, director of the department of home economics of the National Live Stock and Meat Board, visited nine cities and gave 22 lectures and demonstrations. In these lectures the story of meat and its food value was told.

PACKER STOCK QUOTATIONS.

The price ranges of the listed stocks of packers, leather companies, chain stores and food manufacturers on April 4, 1929, or nearest previous date, together with the number of shares dealt in during the week and the closing prices on March 27, or nearest previous day, were as follows:

	Sales. Wk. ended Apr. 4.	High. —Apr. 4.—	Low. —Apr. 4.—	—Close.— Apr. 4.	—Close.— Mar. 27.
Allied Pack...	1,100	1	1	1	.81
Do Sr. Pfd.	100	1¼	1¼	1¼	1⅜
Amal. Leath. Pfd.	200	60	60	60	60
A.H. & L. Pfd.	200	32½	32½	32½	33
Armour A	10,900	13¼	13	13	13⅝
Do B	12,800	7¼	7	7	7⅞
Do Pfd.	900	77⅞	77½	77½	78
Do Del Pfd.	200	88½	88½	88½	87
Barnett Leath.	100	18	18	18	17¼
Beechnut Pack.	1,300	85½	85	85½	86⅝
Cudahy Pack..	6,400	55½	54⅞	55½	56¼
First N. Strs.	6,000	64⅛	64⅛	64⅛	66⅝
Gobel Co.	11,900	50⅝	49⅛	49⅝	50⅝
Hormel, G. A.	100	48	48	48	49
Hygrade	1,200	41	40	40	38⅝
Kroger Groc...	29,800	92	89⅞	90	93⅞
Libby McNeill	850	11⅞	11½	11⅞	11⅛
Miller & H.Pfd.	400	46¾	46	46	46½
Morrell, John.	2,050	60	60	60	60⅛
Nat. Leath. .	400	3¼	3¼	3¼	3½
Nat. Tea, new	10,400	79⅝	77½	77½	73
Safeway Strs..	35,600	167¾	160	162¼	163
Do 6% Pfd.	680	93½	93⅛	93½	96
Do 7% Pfd.	500	104	103½	104	103
Swift & Co...	1,400	130	130	130	132
Swift Int.....	12,050	34½	33½	33½	31½
Trunz Pork ..	300	47	47	47	48
U. S. Leath..	3,900	23½	22⅞	23½	23⅜
Do A	3,000	45	44¼	45	43½
Do Pr. Pfd.	100	99	99	99	98
Wesson Oil ..	4,400	40¾	40⅛	40½	41⅞
Do Pfd.	6,300	65¾	65	65¾	66
Wilson & Co..	2,100	10	10	10	9⅝
Do A	1,000	19¾	19⅛	19⅛	19½
Do Pfd.	500	64	64	64	62

NOT A NECK BONE SPLITTER.

In the description of the new beef department of the John Morrell Co., Ottumwa, Ia., which appeared in the March 23 issue of THE NATIONAL PROVISIONER, mention was made of a neck bone splitter. This was in error. The particular piece of equipment should have been referred to as a carcass splitter.

CALIFORNIA BROKERS MOVE.

Willits & Patterson, San Francisco, Calif., packinghouse products brokers formerly located at No. 1 Drumm St. in that city, have moved their offices into the Santa Marina Bldg., 112 Market St.

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New Styles in Meats

The effective use of style and design in stimulating sales is recognized as of increasing importance in almost every line of endeavor. The meat packing industry is rapidly falling in line, realizing that even the present-day ham and bacon which has superseded the salt and barrelled meats of the earlier years, must be dressed up and offered to the public in a new style.

But even with the new styles of dress and design of products, there is ever present a merchandising problem.

Industry has learned how to produce. Selling its production under ever-changing merchandising conditions and in a market where so many things, both necessities and luxuries, make a strong appeal for the consumer's dollar, is another problem and one of increasing magnitude.

Business executives are therefore finding it of advantage to get together for the exchange of ideas, and to profit from the experience of others as well as to devise new plans for meeting competitive conditions. This get-together is a logical outcome of the "new cooperation" which has been devised to meet the so-called "new competition" arising out of the buyer's market.

In this connection, a conference of business executives in the Mississippi Valley has been called for the middle of April to discuss "Effective Merchandising—the Modern Road to Profits." The conference call is based on recognition of the fact that industry's major problem is the profitable marketing of merchandise produced.

Executives in the meat industry doubtless find frequent discussions of their problems, with each other and with the executives of other industries, of especial value. They, too, are caught in the current whirlpool of changing distribution methods and the appeal of new styles and designs.

The outcome of this Mississippi Valley conference will be looked forward to with interest. It should develop information of value, not only to the industries participating but to all industry, as there is a remarkable similarity in the basic problems confronting manufacturers and distributors in the various lines. General plans for improvement need only specific application to meat packing or any other great industry.

Service vs. Self-Service

In these days of rapidly changing methods in retailing meat, to which not only retailers but wholesalers and manufacturers as well are giving so much thought, timely data are of much significance.

Such data are furnished by a grocer who is not only a retailer but—of more importance—a good business man. He decided to open a self-service store in addition to the market he was already operating. This store was opened in the same block with his service store, his operations being carried on in a city of approximately 45,000 population.

The operating costs of the service store were found to be nearly double those of the self-service. In the service store the advertising costs were one-half of one per cent, while in the self-service store they were 1¾ per cent. Delivery costs in the service store were 1½ per cent, compared with nothing in the self-service. And salaries in the service store mounted to 13.8 per cent, compared with 7.6 per cent in the self-service.

The average purchase in the self-service store was found to be about 90c, while in the service store it was $1.20. Mark-up in the two stores was 16 2/3 per cent and 25 per cent, respectively. A stock turnover of about 12 was claimed for the service, against 18 for the self-service store.

These are figures that may well give the retailer something to think about. At least, if he is operating a service store, he willl know that his costs are fully double those of his competitor operating a self-service, for when the cost of carrying credits is added in the service store, the margin is materially widened.

There will always be a considerable percentage of customers willing to pay for service, but just how large this percentage is will be the determining factor as to the percentage of individual service stores that will survive in the new system of retail distribution.

Practical Points for the Trade

Hot Smoked Cervelat

With the approach of spring and summer a sausage maker wants to make a Cervelat which will not be too expensive, and which can be sold fresh. He says:

Editor The National Provisioner:

I want to make a Cervelat that does not have to be dried for a long time. With the higher costs of meats, I would like to make a nice product, but one that is not too expensive. Can you give me such a formula?

An inexpensive Cervelat for immediate use, which is not air-dried but is hot-smoked may be made as follows:

Meats:

50 lbs. beef trimmings or beef cheek meat
50 lbs. pork cheeks
25 lbs. pork shoulder trimmings, solid fat
25 lbs. lean pork trimmings

150 lbs.

The meats must be strictly fresh and dry. No water or cereal is added.

Seasoning for a 150-lb. batch:

4½ lbs. salt
4½ oz. saltpeter
9 oz. granulated or standard curing sugar
1 oz. garlic
4 oz. red pepper, finely ground (California hot red pepper)
8 oz. white pepper, cracked.

Cut the beef and pork cheeks through the 7/64-in. plate of the grinder, and pork trimmings and fat through the ⅛-in. plate.

Put all meats in the mixer and add seasoning. Mix for 2 minutes.

Then place in the cooler and spread on shelves about 6 to 8 in thick, for 48 hours at a temperature of 36 to 38 degs. F. Knead the meat by hand on the shelves to exclude air. Make the top smooth and cover with oil or parchment paper.

Stuffing.

Remove from shelves and place in the mixer for about 15 seconds, just long enough to loosen up the meat, then take to the stuffer. Roll or knead the meat into 10 or 15-lb. balls to exclude air and throw into the stuffer, pressing the meat down to avoid air pockets.

Stuff in medium hog bungs, 26 in. long, or in medium-width beef middles, 16 in. long. Stuff to full capacity and skewer casings to prevent air pockets.

Hang on smoke sticks and put in dry room at 48 to 54 degs. F. temperature for one day. Then take to the smokehouse.

Smoke at a temperature of 70 to 72 degs. for 12 hours, then raise the temperature to 100 to 110 degs. for 12 hours. From this, raise quickly to 130 to 135 degs. until cooked through.

After the sausage is smoked, take out of the smokehouse and dip momentarily in hot salt brine at 200 degs. temperature, holding in the brine from 3 to 5 seconds. Dip one stick at a time. Then put back into the smokehouse to shrink the casing.

Smother the fire in the smokehouse and allow the product to cool gradually, then hang in a dry place. Hang burlap around the sausage to prevent cold air from striking and wrinkling it.

Allow to hang until cold in a temperature of 55 to 60 degs. In summer, after the sausage has cooled, it should be placed in a dry cooler, preferably in a temperature of 50 to 60 degs. F.

Use green hickory or oak wood to smoke. After 12 hours, add a little sawdust.

The sausage should be thoroughly set and firm before shipping.

The plates and knives of the grinder must be sharp and the meat should be well chilled and hard, in order to cut well.

All fat and slime adhering to casings should be shaved off with the back of the knife before stuffing.

Beef casing Cervelat should be banked closely in the dry room for 10 hours.

What Makes Inedible Tanks Foam?

Foaming of inedible tanks while rendering is not uncommon.

What causes this trouble?

How is it overcome?

It is well known that tanks filled too full or tanks that are sour are likely to foam. Also, when soda is added to the raw material, it is likely to foam.

But foaming is complained of when none of these conditions are present.

THE NATIONAL PROVISIONER is trying to find out the cause. Write us your experience.

Address THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Let us hear from you.

Lard Trade Terms

A foreign subscriber asks for an explanation of the lard terms used in quoting prices in THE NATIONAL PROVISIONER. He says:

Editor The National Provisioner:

Referring to your Chicago Market Prices department of THE NATIONAL PROVISIONER, will you kindly explain the difference between the following terms used under the heading "Lard:"

Prime steam loose, prime steam, kettle rendered, tierces, refined lard boxes, leaf raw and neutral.

Prime steam lard, as defined by the Chicago Board of Trade, is solely the product of the trimmings and other parts of hogs, rendered in tanks by direct application of steam, and without subsequent change in grain or character by the use of agitators or other machinery, except such changes as may unavoidably come in transportation. It must have proper color, flavor and soundness for keeping, and no material which has been salted must be included in the product.

Prime steam loose is prime steam lard loose in tank cars. Otherwise, the product is in tierces.

Kettle rendered lard is the result of hashing raw fats into a steam jacketed kettle and boiling out the moisture in the fats. Formerly, only the more easily rendered fats were used in this type of lard, such as leaf fat and back fat, but some manufacturers now make all of their fats into this particular type of lard.

Tierce lard may be either prime steam lard, kettle rendered or pure refined lard. The tierce merely describes the kind of container in which the lard is sold.

Refined lard is processed prime steam lard. In this processing moisture and impurities are removed, the acidity is reduced and a portion of the color removed. When the term "refined lard boxes" is used, this indicates that the refined lard is quoted in boxes. If it is "refined lard tierces," then the quotation is on the product in tierces.

Raw leaf is the leaf fat in its original state, either chilled or frozen.

Neutral lard is lard of a neutral flavor made from chilled raw fat hashed into a water-jacketed kettle, and the fat melted from the fiber by the slow heating of the water in the jacket. Leaf lard and back fat are the raw materials used in the manufacture of neutral lard. This product is white in color and bland in flavor, and is used without further processing in the manufacture of margarine.

Freezer Temperatures

An Eastern packer asks for proper temperatures in a room to be used both as a freezer and for storage. He says:

Editor The National Provisioner:

We want to connect an automatic freezing machine in our freezer room. As we have but the one room for freezing and storing, we would like to know the proper temperature at which this room should be kept.

Unless product can be frozen at low temperatures and then carried at proper freezer storage, freezing is not recommended. Where proper facilities within a packer's plant are not available both for freezing and holding, there would doubtless be advantage in storing or freezing and storing in a properly-equipped commercial warehouse.

Meat should be frozen at temperatures ranging from zero to as much as 40 degs. below, and then stored in a temperature of 10 degs. above zero, for best results.

Temperatures in the storage freezer should not vary more than a few degrees, and all cuts should be wrapped in double-waxed sulphite paper to prevent excessive evaporation and freezer burn.

MODERN PORK CUTTING ROOM.

(Continued from page 29.)

him to line up properly the sides with the knife.

This layout requires a floor space of 40 by 100 ft. It will be noted that there is no congestion of crowding of equipment or workers. The layout is such as to reduce the number of workers to a minimum, and the product goes through in a systematic, timed order.

Two-Floor Department Layout.

The second layout shown is for a capacity of from 500 to 650 hogs per hour and is located on two floors. In each floor plan the location of each machine and workman is shown, so that these plans are in reality self-explanatory.

In this case, after the hogs are delivered from the cooler to the first conveyor table, the trolleys and gambrels are taken to the cleaning room on the floor above by a special conveyor.

A number of ideas have been developed in this layout for saving labor and speeding up the work. Hams are sawed by an electric saw and are cut off and dropped into a chute which delivers them to the ham-trimming table.

The discharge end of the conveyor table leading to the shoulder chopper is set about 9 in. higher than the chopper table. This makes it easy to handle the sides to the chopper. A chute is also placed close to the knife of the chopper, so that the shoulders drop into it without any further handling after being removed.

Avoid Scoring of Loins.

The sides pass onto a conveyor with wooden side cutting boards, where scribing and loin pulling are done. This table has small individual tables where the sides are held by air-operated loin holders while the loins are being pulled. Through the use of these holders one of the major causes of scored loins is eliminated.

The loins are dropped through a chute to a cooler on the floor below, where they are handled further on a conveyor table with side cutting boards. At the end of the table is a roller skid for boxes, in case the loins are to be packed promptly.

The sides are dropped through a chute to the floor below. This chute is so constructed that the sides land on the table in the proper position for passing through the belly roller and side splitter.

This is a detail, but it illustrates how labor can be eliminated when enough thought and study are given to the subject.

After passing through the belly roller and side splitter the sides pass onto a conveyor table from which they are removed to a stationary table for trimming and cutting. At the end of this conveyor table is an elevator to which the sides are transferred for transportation to the cellar. A belly skinner is also installed at this point, for skining fresh bellies when desired.

The chute through which the shoulders are conveyed to this floor and the progress of the shoulders in this room are clearly shown in the illustration. Stationary tables are installed on which to handle the shoulders.

Brands & Trade Marks

In this column from week to week will be published trade-marks of interest to readers of THE NATIONAL PROVISIONER.

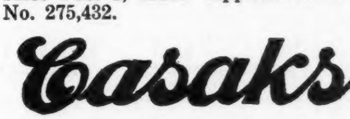
Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

TRADE MARK APPLICATIONS.

Reading Abattoir Co., Reading, Pa. For ham and bacon. Trade mark: PAGODA. Claims use since Aug. 25, 1924. Application serial No. 277,554.

Southern Ham Corporation, Smithfield, Va. For ham sandwich spread. Trade mark: CAVALIER. Claims use since Dec. 10, 1927. Application serial No. 259,601.

Ralph Ettlinger Casing Co., Kansas City, Mo. For nonedible sausage casings manufactured from fabric impregnated with solution of raw hogskins. Trade mark: CASAKS. Claims use since Feb. 1, 1928. Application serial No. 275,432.

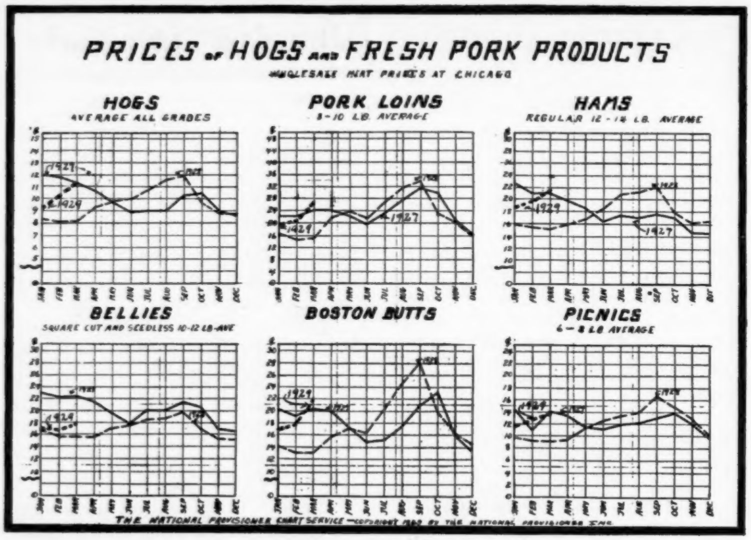


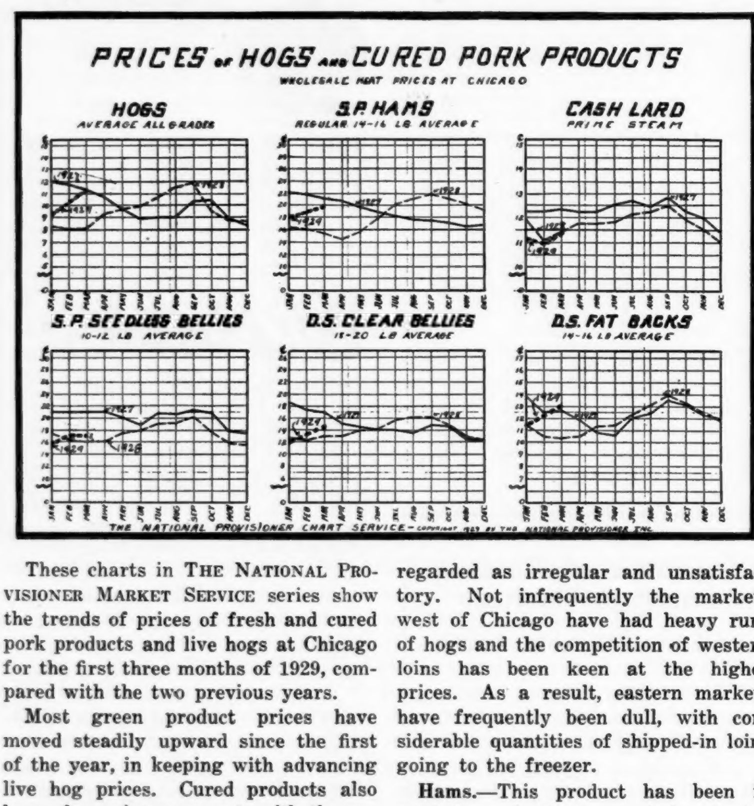
Arizona Packing Co., Phoenix, Ariz. For pure food vegetable shortening composed of cottonseed oil, etc. Trade mark: FENIX. Claims use since Nov. 1, 1927. Application serial No. 263,300.

Friedman and Belack, Inc., Philadelphia, Pa. For sausage, bolognas, smoked meats, etc. Trade mark: SOUTHWARK. Claims use since Mar. 17, 1927. Application serial 250,916.

Frank and Company, Milwaukee, Wis. For meat loaf. Trade mark: LUXOR. Claims use since July 2, 1928. Application serial No. 273,293.

Interstate Packing Co., Winona, Minn. For bacon. Trade mark: HARVESTER. Claims use since July 9, 1912. Application serial No. 277,247.





These charts in THE NATIONAL PROVISIONER MARKET SERVICE series show the trends of prices of fresh and cured pork products and live hogs at Chicago for the first three months of 1929, compared with the two previous years.

Most green product prices have moved steadily upward since the first of the year, in keeping with advancing live hog prices. Cured products also have shown improvement, with the exception of lard, which has remained at low price levels. In the case of both hogs and product, the price trends show no relation to those of 1928 or 1927.

Fresh Pork Products.

Loins.—While hog receipts have shown some decline, there has been a scattered trade in loins and the price at Chicago of fresh city trim loins has fluctuated sharply, not only from day to day, but within a day's trading. In general, the market on this product is regarded as irregular and unsatisfactory. Not infrequently the markets west of Chicago have had heavy runs of hogs and the competition of western loins has been keen at the higher prices. As a result, eastern markets have frequently been dull, with considerable quantities of shipped-in loins going to the freezer.

Hams.—This product has been in good demand. Last year hams started at fairly high price levels and experienced a steady decline. The first of this year, prices were considerably lower and have showed a steady rise. The active demand for hams continued up to the time hogs reached $12. With advancing prices for green hams, buyers turned to the frozen product which sold at a slight discount.

In general, it may be said that hams are experiencing a good, firm market, helped by the export trade on light hams. Curers of boiling weights green have been active buyers and the market still shows a firm undertone, due to the fact that through April considerable quantities of hams are put down so they will come out during the peak of the movement on S. P. boiling hams.

Bellies.—This product has been in good supply and has not responded to the increase in the price of live hogs or green hams. The price fluctuation has been practically within a range of ½c so far this year.

Boston Butts.—Both Boston and boneless butts have been the leaders of the fresh pork cuts throughout the year. They have moved at unusually high prices compared with loins, having sold as high as 29c, delivered East. Recently this product has been less active and has shown a declining tendency on the recessions in loins.

Picnics.—There has been a broad active trade on light green picnics in carlots. The production of heavy picnics was comparatively light and demand has been good for conversion to lean trimmings.

Cured Pork Products.

S. P. Hams.—Light S. P. hams have been active, there being a good demand for shipment to the United Kingdom, which has absorbed the surplus during recent weeks. The consumption of smoked meats through domestic channels has been good.

S. P. Bellies.—The principal outlet for this product has been through smokehouse channels. The bacon trade is fairly good, being sufficient to keep stocks of cured bellies fairly normal.

D. S. Bellies.—This product has been on somewhat of a speculative basis. Supplies are ample and active buying in the South has not yet commenced. Only a seasonal demand has existed, which has not been sufficient to show any reduction in stocks.

D. S. Fat Backs.—There was a good trade on fat backs, particularly the medium and heavy averages, throughout most of the season, this product selling part of the time at a premium over D. S. bellies. Due to the slow movement on the extreme light averages, a good many of these were tanked. Later, when prices on the medium and heavies became so high that buyers turned to the lighter averages, it became necessary for some producers to buy to meet their requirements. This resulted in a price advance from which the trade has recently backed away.

Lard and Hogs.

There has been a good export trade at Continental ports on lard on all price recessions here. However, the production of lard has been large and storage

Provision and Lard Markets

WEEKLY REVIEW

Lard Weak—Demand Poor—Liquidation Active—Stocks Show Small Increase—Hog Movement Small.

The developments in the lard market have been distinctly unfavorable for holders. There has been a sharp break in lard prices. This carried the market down to about the low of the season, notwithstanding the relative position of hogs and lard and the small increase in the stocks of lard.

The March 31 statement of provisions stocks at Chicago showed, as expected, an increase in the lard stocks, but the total increase was less than expected. The gain in prime steam lard was 4,000,000 lbs., with a decrease in old lard more than offsetting the increase in other kinds. The gain in the stock of lard at the seven principal points for the month was only 4,000,000 lbs., against a gain of 36,000,000 lbs. last year. The total this year is 123,058,000 lbs., against 110,832,000 lbs. last year.

The small gain in the stocks at the principal points was a direct result, apparently, of the movement of hogs. The receipts of hogs during March at the principal points were 2,667,000, against 3,482,000 last year. During March, 1929, the price of hogs advanced from an 11c average to 11.65, while last year the price was unchanged between the end of the month and the beginning of the month.

The price of lard declined over ¼c a lb. this year, as against an advance last year of ¼c a lb. The price of lard this year is only a fraction over the price of hogs, while last year the price of May lard at this time was over 3½c above the price of hogs.

Export Movement Slow.

This unusual situation and the action of the market, in view of the hog movement and price relation, is very difficult to analyze. It is possible that the technical position of May lard may have been a serious factor in the price movement. It has been believed that there was an important speculative long interest in the market. This has been hanging over the market for some time, and fear that this long interest might be shaken out has tended to discourage buying by trade interest.

While the position of lard, and the action of the market has been unsatisfactory, there has been a very firm position in meats.

The export movement of products shows no improvement. The exports of lard so far this year have decreased 21,000,000 lbs. compared with a year ago, and there has also been some decrease in the export of meats. The decrease in the shipments may have been partly responsible for the generally heavy action of the lard market.

The total stock of lard at the 7 principal points of 123,000,000 lbs., with the movement of hogs steadily decreasing, has created some confidence that the large interests which are reported accumulating lard would be able to dispose of the stocks at satisfactory figures compared with hog prices.

Hog Receipts Lower.

The reports as to the probable movement of hogs from the country indicate that there is likely to be a moderate movement during the spring, but there is some doubt as to whether the decrease may be enough to result in any material change in the general situation. The movement of other livestock is fairly good. The receipts of cattle last week at the 7 points were 154,000 head against 151,000 last year, and the receipts of sheep 202,000, against 220,000. Hog receipts were 127,000 less.

The recession in prices of cattle and sheep from the high point has tended to make a rather trying position for pork, and this has been somewhat of an influence in the general price situation. With the opening of the ranges, there is some expectation that the movement of stock to market will not be particular heavy. This situation may result in a general stiffening in the lard and meat position.

PORK—Demand was routine and the market steady at New York. Mess was quoted at $33.50; family, $34.00@36.00; fat backs, $28.00@31.00. At Chicago, mess was quotable at $32.00.

LARD—Demand was rather disappointing, and the market somewhat weaker influenced by the heaviness in futures. At New York, prime western was quoted at $12.30@12.40; middle western, $12.20@12.30; city, 12@12⅛c; refined continent, 12⅞c; South America, 13⅝c; Brazil kegs, 14⅝c; compound, car lots, 12½c; less than cars, 12¾c.

Chicago demand was moderate, with regular lard in round lots quoted at 15c under May; loose lard, 95c under May; leaf lard, 95c under May.

BEEF—The market was steady and demand was fair. At New York, mess was quoted at $26.00; packet. $26.00@27.00; family, $28.00@30.00; extra India mess, $42.00@45.00; No. 1 canned corned beef, $3.10; No. 2, 6 lbs. South American, $16.75; pickled tongues, $75.00@80.00 per barrel.

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stocks on April 1 are some of the heaviest of record. Frequent transactions have taken place on the Chicago Board of Trade at a lard price 1c or more under the price of live hogs.

Hog prices have moved steadily upward since the first of the year, and have reached a point at which green product prices appear to be discouraging to buyers. Hogs have been showing a considerable cutting loss, which may or may not be absorbed when the product comes out of cure.

See page 45 for later markets.

VIRGINIA PACKER DIES.

Louis Yavner, president of the Norfolk Packing Co., packers and wholesale meat dealers of Norfolk, Va., died on March 23 at the St. Vincent's Hospital, Norfolk, at the age of 41.

Meat and Lard Stocks

Stocks of meat at the seven principal markets of the country showed a decline of 28,000,000 lbs. during the month and now stand more than 40,000,000 lbs. under those of a year ago.

In the case of lard, however, the story is not so bright. These stocks increased approximately 4,000,000 lbs. during the month and were more than 12,000,000 lbs. larger than the heavy stocks of March 1 a year ago.

The principal decline in meat stocks occurred in S. P. meats. Hams, especially, have been in good demand, many buyers turning to the cured stocks when prices of the green meat showed considerable increase as the price of live hogs advanced. Export of hams has been good and the outlet through domestic channels strong.

S. P. bellies showed some decline but still stand above the stocks of a year ago. The same is true of the dry salt product. The latter has moved largely on a speculative market, the larger consuming demand in the South not yet being in evidence. Stocks of fat backs increased.

There appears to be every prospect for a good consumptive outlet on cured meats, provided prices do not move to levels high enough to curtail buying.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on March 31, 1929, with comparisons, as especially compiled by THE NATIONAL PROVISIONER, are reported as follows:

	March 31, '29.	February 28, '29.	March 31, '28.
Total S. P. meats	199,444,834	220,930,666	236,541,906
Total D. S. meats	84,176,494	84,790,387	81,483,238
Total all meats	306,152,208	334,195,216	347,242,057
P. S. lard....	102,611,322	100,268,481	89,994,887
Other lard ..	20,446,876	18,769,177	20,837,552
Total lard ...	123,058,198	119,037,658	110,832,439
S. P. regular hams	60,270,733	74,695,117	89,158,288
S. P. sknd. hams	49,413,347	52,528,389	57,300,083
S. P. bellies..	61,209,008	63,694,761	58,654,143
S. P. picnics.	27,012,693	29,169,135	30,986,116
D. S. bellies..	64,608,819	65,036,136	59,107,252
D. S. fat backs	15,914,024	15,197,443	14,890,030

1928 DANISH BACON EXPORTS.

Exports of bacon from Denmark during 1928 totaled 596,429,618 lbs. valued at $122,415,720, compared with 557,462,211 lbs. valued at $115,313,220 for the preceding year.

TRADE GLEANINGS

The smokehouse of the Hatfield Packing Co., Hatfield, Pa., was damaged to some extent by a recent fire.

The plant of the Ryan Cottonseed Oil Co., Duncan, Okla., was damaged by fire recently, with a loss estimated at $6,000.

Cleon Bailey and C. G. Rumsey have erected a slaughterhouse and cold storage plant at Pittsford, Mich., to supply fresh meats to the surrounding district.

Lever Brothers, soap manufacturers, are considering the erection of a factory in Hammond, Ind., at an estimated cost of $5,000,000. Purchase of a large tract adjoining the lake front now is being consummated.

The plant of the Peerless Fertilizer Co., Chestertown, Md., was destroyed by fire on March 27. The loss, estimated at $200,000, included the factory building, warehouses, equipment and over 80 carloads of fertilizer.

A meat packing and cold storage plant is being planned for erection at Steamboat Springs, Colo., by O. H. Parr. The enterprise intends handling meat and poultry products for chain and other stores operating in northwest Colorado.

The acid and fertilizer plant of the Grasselli Chemical Co., Birmingham, Ala., was seriously damaged by fire recently, with a loss estimated in one report at $2,000,000. The Grasselli company is a subsidiary of E. I. Du Pont de Nemours & Co., of Wilmington, Del.

The Wesson Oil & Snowdrift Co., New Orleans, La., subsidiary of the Southern Cotton Oil Co., has called for redemption on June 1, 1929, of its outstanding $7 preferred stock at $110 a share and accrued dividends. This stock, it is stated, should be deposited with the National City Bank, New York City.

The Cleveland Provision Co., Cleveland, O., has completed arrangements for acquiring the Fostoria Packing House Co. of Fostoria, O., it has been announced. According to H. A. Schantz, president of the Cleveland company, the Fostoria plant will be utilized for curing, smoking and sausage making, with most of the killing being done at Cleveland.

U. S. PORK MARKET IN ITALY.

Increased demand in Italy for meat products which that country is able to produce only to a limited extent, according to consular advices to the U. S. Department of Commerce, has resulted in the introduction of frozen pork from Russia. The Soviet government is aggressively going after the business and has opened a central sales office in Milan, with branch offices in other cities. Traveling salesmen also have been put on the road to cover the different provinces.

Much of the pork imported into Italy goes into the manufacture of various types of sausage, the best known of which is bologna. In the first ten months of 1928, Italy imported a total of 3,667 metric tons of meat products, valued at approximately $819,905, this figure including very little beef.

That this Italian pork market offers possibilities to American packers and exporters is brought out in the consulate report, which states:

"If American packers can meet competitive prices of Russian pork, it would seem as though there was a chance to capture some of this business, which has been developed largely within the past two years. Pork required is the whole carcass, split and cleaned, with or without head, averaging 198 to 220 lbs. in weight and of a quality described as 'excellent' by sausage manufacturers who are the principal buyers."

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended March 30, 1929:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

	Week ended Mar.30, 1929. M lbs.	Week ended Mar.31, 1928. M lbs.	Week ended Mar.23, 1929. M lbs.	Jan. 1-Mar.30, 1929. M lbs.
Total	488	1,830	535	21,678
To Belgium	....	....	....	125
United Kingdom	344	711	477	15,947
Other Europe	51	....	....	477
Cuba	69	47	8	1,717
Other countries	24	1,092	50	3,412

BACON, INCLUDING CUMBERLAND.

Total	2,495	3,340	3,261	36,173
To Germany	95	70	387	2,171
United Kingdom	2,347	3,087	2,204	18,076
Other Europe	43	87	618	11,789
Cuba	6	20	26	2,503
Other countries	4	76	26	1,634

LARD.

Total	10,550	15,963	13,950	205,338
To Germany	3,199	5,216	5,003	55,514
Netherlands	....	1,202	408	8,784
United Kingdom	4,656	5,555	4,327	67,660
Other Europe	579	1,516	2,184	22,323
Cuba	1,462	2,050	1,212	20,717
Other countries	654	424	816	30,340

PICKLED PORK.

Total	226	189	241	9,172
To United Kingdom	27	49	22	1,425
Other Europe	....	....	60	902
Canada	170	74	68	2,207
Other countries	29	66	91	4,638

TOTAL EXPORTS BY PORTS.

Week ended March 30, 1929.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard. M lbs.	Pickled pork, M lbs.
Total	488	2,495	10,550	226
Boston	61	22	671	8
Detroit	261	95	388	20
Port Huron	83	....	56	142
Key West	63	1	1,044	....
New Orleans	20	7	1,225	29
New York	....	2,370	7,065	27
Philadelphia	....	....	101	....

DESTINATION OF EXPORTS.

Exported to:	Hams and shoulders, M lbs.	Bacon, M lbs.
United Kingdom	344	2,347
Liverpool	316	1,409
London	28	474
Glasgow	....	115
Other United Kingdom	....	349

Exported to:	Lard, M lbs.
Germany (total)	3,199
Hamburg	3,066
Other Germany	133

LARD SUBSTITUTES IN 1927.

The total production of lard substitutes in 1927 amounted to 1,239,046,167 lbs., compared with 1,129,390,323 lbs. in 1925, as shown by the recent census. Of the 1927 output, 438,036,969 lbs. were made in slaughtering and meat packing plants, compared with 450,880,034 lbs. in 1925.

The total valuation of these products in 1927 was only about $1,000,000 more than in 1925, totaling $148,468,076.

According to data collected at the 1927 biennial census of manufactures, establishments engaged primarily in the manufacture of lard substitutes, cooking fats and vegetable cooking oils reported products valued at $148,468,076.

The total production of lard substitutes and cooking fats in 1927 was 1,239,046,167 lbs., valued at $142,571,286, of which 775,006,564 lbs., valued at $89,319,769, was made in establishments engaged primarily in the manufacture of these products; 438,036,969 lbs. valued at $50,331,376, in the slaughtering and meat packing industry; and 26,002,634 lbs., with a valuation of $2,920,139, as secondary products of other industries.

The total production of vegetable cooking oils in 1927 was 515,615,999 lbs., valued at $50,134,530, of which 468,224,705 lbs., valued at $45,561,305, was made in the lard substitutes, cooking fats and vegetable cooking oils industry, and 47,391,294 lbs., valued at $4,573,225, was made as secondary products in other industries.

The establishments classified in this industry are engaged primarily in the manufacture of lard substitutes, cooking fats and vegetable cooking oils from animal and vegetable fats and oils.

Of the 33 establishments reporting for 1927, seven were located in Texas, 5 in Tennessee, 4 in Georgia, 4 in Virginia, 2 each in Illinois, Louisiana, New Jersey and Ohio, and 1 each in Kentucky, Massachusetts, New York, North Carolina and Rhode Island.

Statistics for 1927 are shown in the following tables:

SUMMARY FOR THE INDUSTRY.

No. of establishments	33
Wage earners (avge. for year)*	2,655
Wages	$2,624,371
Cost of materials, factory supplies, containers for products, fuel and power	$137,078,600
Materials, supplies and containers	$135,694,358
Fuel and power	$1,384,242
Products, total value	$148,468,076
Lard substitutes and cooking fats	$89,319,769
Vegetable cooking oils	$45,561,305
Other products	$13,587,002
Value added by manufacture	$11,389,476
Horsepower	33,162

*Not including salaried employees.

PRODUCTS, BY KIND AND QUANTITY.

	Lbs.	Value.
Total value	....	$192,705,815
Lard substitutes and cooking fats, total*	1,239,046,167	142,571,286
Vegetable cooking oils, total	515,615,999	50,134,530
Lard substitutes and cooking fats—		
Made in "lard substitutes, cooking fats and vegetable cooking oils" industry, total	775,006,564	89,319,769
From vegetable oils and fats solely—		
Package goods, 8 lbs. and under	205,144,129	26,018,953
Other, over 8 lbs.	332,193,741	35,837,600
From animal and vegetable fats and oils—		
Package goods, 8 lbs. and under	80,580,401	10,158,869
Other, over 8 lbs.	157,088,293	17,304,347
Made as secondary products in slaughtering and meat packing industry	438,036,969	50,331,378
Made as secondary products in other industries	26,002,634	2,920,139
Vegetable cooking oils—		
Made in "lard substitutes, cooking fats and vegetable cooking oils" industry	468,224,705	45,561,305
Made as secondary products in other industries	47,391,294	4,573,225

*Some establishments in the "lard substitutes, cooking fats and vegetable cooking oils" industry reported for fiscal years conforming most nearly to calendar year 1927, which is permissible under the census law. For this reason, total production of lard substitutes and cooking fats given above is not identical with the aggregate of totals for the four quarters of 1927 (1,178,994,997 lbs.) as shown by reports of the quarterly census of animal and vegetable fats and oils.

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—A limited interest was in evidence in the tallow market at New York the early part of the week. The trade was influenced somewhat by the Easter holiday, but towards the latter part of the week a fair business in extra was reported to have passed at 8⅝c f.o.b., the market touching the previous low point of the downward movement. The barely steady undertone was the result of a tendency on the part of soapers to go slow and not follow rallies. This served to discourage holders somewhat.

Selling pressure was not large, and producers are said to be in a fairly well sold-up condition, but the position of the market for greases in general continued in favor of the buyer. Sentiment, nevertheless, was more mixed, and there was more of a tendency to look upon present levels as extremely reasonable. With unsettled conditions in the financial markets, however, there was little in the way of news to stimulate values.

At New York, special was quoted at 8¼c; extra, 8⅝c f.o.b.; edible, 9¼@9½c.

At Chicago, buyers and sellers were apart, but there were bids under the market. This served to make for a slightly steadier undertone there. Producers were not pressing business. At Chicago, edible was quoted at 9c; fancy, 8¾c; prime packer, 8½c; No. 1, 8@8¼c; No. 2, 7½c.

There was no auction at London this week. At Liverpool Australian prime was quoted at 43s and good mixed at 41s 3d.

STEARINE — While operations in this market were limited, the undertone was extremely steady. There was a lack of any particular pressure of supplies and this served to offset the consumer tendency to look on. At New York, oleo was quoted at 11c. At Chicago, the market was rather quiet and barely steady, with oleo quoted at 10¼c.

OLEO OIL — The feature in this quarter was the steadiness of the market in the face of continued quietness in demand. At New York, extra was quoted at 11¼@11⅝c; medium, 10½@10⅞c; lower grades, 10½c. At Chicago, the market was quiet but steady. Extra was quoted at 11c.

See page 45 for later markets.

LARD OIL—Demand was limited to immediate requirements, and the tone was easier with raw materials. At New York, edible was quoted at 15½c; extra winter, 13⅝c; extra No. 1, 13¼c; No. 1, 13⅛c; No. 2, 12⅞c.

NEATSFOOT OIL — Demand was moderate and barely steady, with the easier trend in raw materials. At New York, pure was quoted at 15c; extra, 13½c; No. 1, 13¼c; cold test, 19c.

GREASES—A rather moderate trade and an easier market was the feature in greases in the east the past week. Further unsettlement in tallow was a factor, but buyers were still showing a tendency to hold off, and it was the limited demand prevailing that had the most influence. At times, consumers were fair buyers, particularly of superior house, which sold in the east at 8⅝c delivered. Interest in the off grades was very quiet, and although producers are fairly well sold up, the market had the appearance of leaning to the buyers' side.

The developments in the tallow market were being followed very closely, but there was a tendency in general to look upon all greases as reasonable at the present levels. At New York, yellow and choice house was quoted at 7¾c; superior house, 8⅝c delivered; A. white, 8¼c; B. white, 8c; choice white, 9¾@10c nominal.

At Chicago, trade in greases was rather quiet, but offerings were light and the market about steady. Brown was quoted at 7½c; yellow, 7¾@8c; B. white, 8¼@8⅜c; A. white, 8½c; choice white, all hog, 9c.

By-Products Markets

Chicago, April 4, 1929.

Blood.

Blood market shows no change from previous fair demand. Price situation remains steady.

	Unit Ammonia.
Ground and unground	$5.00

Digester Hog Tankage Materials.

Demand for hig tankage materials is comparatively light at present. Last reported sales 12 per cent unground material made at $4.65 & 10c, Chicago; other sellers asking 10c higher.

	Unit Ammonia.
Ground, 11½@12% ammonia	$4.60@4.75 & 10
Unground, 11½ to 12% ammonia	4.50@4.75 & 10
Ground, 6 to 8% ammonia	4.50@4.75 & 10
Unground, 6 to 8% ammonia	4.25@4.50 & 10

Fertilizer Materials.

A brisker demand for fertilizer materials has appeared the past few days, due to heavier demand in the South, where buyers have been holding off. Prompt shipment asked in most cases. Prices, however, are unchanged.

	Unit Ammonia.
High grd. ground, 10@11% am.	$ @ 3.75 & 10
Lower grd., and ungr., 6-9% am.	4.00@ 4.10 & 10
Hoof meal	3.75@ 4.00
Bone tankage, low grd., per ton.	24.00@25.00
Liquid stick	3.75@ 4.00

Bone Meals.

Bone meals remain in quiet situation, prices more or less nominal and trading absent.

	Per Ton.
Raw bone meal	$50.00@55.00
Steam, ground	26.00@29.00
Steam, unground	26.00@28.00

Cracklings.

Sales of unground cake and expeller cracklings are being made at $1.00 per unit of protein, Mid-West points. Soft pressed pork product is nominally $75.00@85.00 per ton.

	Per Ton.
Hard pressed and exp. unground, per unit, protein	$ .95@ 1.05
Soft prsd. pork, ac. grease & quality.	75.00@85.00
Soft prsd. beef, ac. grease & quality.	50.00@55.00

Gelatine and Glue Stocks.

Buyers of glue stocks are taking all offered today, at steady prices. Production is normal, considering the lower cattle kill.

	Per Ton.
Kip and calf stock	$40.00@42.00
Hide trimmings	30.00@33.00
Horn piths	40.00@42.00
Cattle jaws, skulls and knuckles	41.00@42.50
Sinews, pizzles	31.00@35.00
Pig skin scraps and trim., per lb.	@5c

Horns, Bones and Hoofs.

	Per Ton.
Horns, according to grade	$50.00@100.00
Mfg. shin bones	56.00@120.00
Cattle hoofs	45.00@ 47.00
Junk bones	27.00@ 28.00

(Note—Foregoing prices are for mixed carloads of unassorted materials, indicated above.)

Animal Hair.

Demand for animal hair has toned down in the past week, and not as much product is moving as recently. Buyers at present appear well taken care of.

Coil and field dried	3 @ 3½c
Processed grey, summer, per lb.	4¾@ 5¼c
Processed grey, winter, per lb.	6½@ 7c
Cattle switches, each*	4½@ 5½c

*According to count.

EASTERN FERTILIZER MARKETS.

(Special Cable to The National Provisioner.)

New York, April 3, 1929.

Trading has been more active this week in certain fertilizer materials, such as nitrate of soda, sulphate of ammonia and bone meal, but the demand for tankage and blood is rather limited.

Tankage, both ground and unground, is accumulating and seems to be very hard to move. It probably will take lower prices than are being quoted to attract buyers.

Nitrate of soda is in good demand at New York, with no stocks on hand and with the next arrival on April 9.

Sulphate of ammonia continues easy, with considerable resale offerings.

Foreign whale guano, for spot delivery from vessel now discharging, is offered at $4.35 and 10c, ex-vessel one of the northern ports.

HULL OIL MARKET.

Hull, England, April 3, 1929.—(By Cabe.)—Refined cottonseed oil, 31s; Egyptian crude cottonseed oil, 27s 6d.

MARGARINE OUTPUT IN 1927.

The 1927 production of oleomargarine totaled 293,455,016 lbs., compared with 241,040,065 lbs. in 1925, according to the U. S. Bureau of the Census. The 1927 valuation, at $51,688,564, showed an increase of $3,300,111 over 1925.

Of the total production, 86,651,746 lbs. were made in the slaughtering and meat packing industry, compared with 67,300,897 lbs. in 1925.

According to data collected at the 1927 biennial census of manufactures, establishments engaged primarily in the manufacture of oleomargarine and other butter substitutes reported products valued at $39,282,364, a decrease of 1.4 per cent compared with $39,856,034 reported for 1925, the last preceding census year. For the purposes of this report, all these products are covered by the single designation "oleomargarine."

The total production of oleomargarine in the United States in 1927 was 293,455,016 lbs., valued at $51,688,564. Of this, 180,103,026 lbs., valued at $33,024,819, was made in establishments engaged primarily in the manufacture of this product; 86,651,746 lbs., valued at $14,501,799, in the slaughtering and meat packing industry; and 26,700,244 lbs., valued at $4,161,946, as a secondary product of other industries.

This industry embraces establishments engaged primarily in the manufacture of the commodities known as "oleomargarine," "butterine," "nut margarine," "nut butter," etc. The materials used in their manufacture comprise both animal and vegetable substances, such as cocoanut oil, peanut oil, oleo oil, milk, butter, etc.

Of the 36 establishments reporting for 1927, six were located in California, five in Illinois, four in Rhode Island, three in Maryland, three in New Jersey, three in Ohio, two in Missouri, two in Wisconsin and one each in Florida, Indiana, Kansas, Louisiana, Massachusetts, Tennessee, Texas and Washington.

Statistics for 1927 and 1925 are shown in the following tables:—

SUMMARY FOR THE INDUSTRY.

	1927.	1925.
No. of establishments....	36	38
*Wage earners (avge. for year)	1,502	1,639
Wages	$2,258,464	$2,278,102
Cost of materials, factory supplies, containers for products, fuel and purchased power, total	$27,145,141	$28,384,433
Materials, supplies and containers	$26,784,874	† ....
Fuel and power	$360,267	† ....
Products, total value	$39,282,364	$39,856,034
Oleomargarine	$33,024,819	$34,407,006
Other products	$6,257,545	$5,449,028
Value added by manufacture	$12,137,223	$11,471,601
Horsepower	8,746	6,740

*Not including salaried employees.

†Not reported separately.

PRODUCTION BY QUANTITY AND VALUE.

	1927.	1925.
Oleomargarine—		
Total, lbs.	293,455,016	241,040,065
Total value	$51,688,564	$48,388,453
Made in the oleomargarine industry—		
Pounds	180,103,026	168,050,795
Value	$33,024,819	$34,407,006
Made in slaughtering and meat packing industry—		
Pounds	86,651,746	67,300,897
Value	$14,501,799	$13,005,735
Made as secondary product of other industries—		
Lbs.	26,700,244	5,688,373
Value	$4,161,946	$975,712
(*Reported according to materials used, not incl. data for products of slaughtering and meat packing industry.)		
Composed of a mixture of animal and vegetable oils and fats—		
Lbs.	72,933,077	79,922,856
Value	$15,080,480	$17,084,874
†Composed solely of vegetable oils and fats—		
Lbs.	133,870,193	93,816,312
Value	$22,106,285	$18,297,844

*Oleomargarine made in the slaughtering and meat packing industry not reported according to materials used.

†Includes "hard butter" and "soft butter," made chiefly from refined cocoanut oil.

NEW ORLEANS OIL TRADING.

(Special Letter to The National Provisioner.)

New Orleans, La., April 2, 1929.—Further weakness was displayed in the New Orleans cottonseed oil market the past week and new lows were recorded on liquidation, due principally to the selling in the New York stock market and the stringency in the money market, which influenced all commodity markets.

This depressing effect was offset somewhat by improvement in weather conditions, which made for better crop preparations. Estimates that the acreage would be increased also helped the situation. These estimates range from 1.9 per cent to 4.7 per cent. The latter would make the acreage 49,137,000 acres, against 48,898,000 acres in 1926-27.

Crude quotations are lower, and weakness in refined oil has induced some selling, but the volume is small and holders are confidently awaiting better values.

Authorities on tariff issues are of the opinion that the tariff may be raised 22½ per cent, or one-half of the 45 per cent increase requested by refiners.

May oil has been switched to July at 18 points, to August at 25 points and to September at 32 points, and few have taken advantage of this difference. With money rates advancing, the probability is that the differences will widen, and it is unfortunate that longs wait until the last moment or until the first notice day approaches to rush those swaps, when they could have done better by placing orders three weeks earlier.

TRI-STATE OIL MILL MEETING.

The annual convention of the Tri-State Oil Mill Superintendents' Association will be held on June 18-21, 1929, at Memphis, Tenn., it has been announced. R. E. Logsdon, exhibit manager for the association, reports that sufficient space already has been spoken for to assure a large and successful exhibit, which will be held in the Memphis Auditorium. In addition, a number of practical and scientific subjects are scheduled for discussion at the various convention sessions.

CRUSHERS PLAN CUBAN CRUISE.

In connection with the thirty-third annual convention of the Interstate Cottonseed Crushers' Association to convene at the Roosevelt Hotel, New Orleans, on May 15-17, arrangements have been made for a post-convention cruise of the Caribbean islands. For this unique event the S. S. Heredia will be employed, a modern oil-burning steamer of the United Fruit Company's "Great White Fleet."

Convention delegates who desire to take this cruise will sail from New Orleans on May 18, the day after the convention adjourns, and will stop at Havana, Cuba; Panama, Canal Zone, and Puerto Barrios, Guatemala. All accommodations on the S.S. Heredia are first-class, the steamer having all outside staterooms. Included in the ticket fare also is an escorted excursion program at the various ports of call.

E. T. George has been appointed chairman of the arrangement committee and master of ceremonies for the convention, with H. J. Landry, vice-chairman. Other committee chairmen are as follows: Reception, A. D. Geoghegan; entertainment, A. F. Aschner; hotel reservations, E. Percy Chivers.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, April 2, 1929.

Extra tallow, f.o.b. seller's plant, 8⅜c lb.; Manila cocoanut oil, tanks, New York, 7⅞c lb.; Manila cocoanut oil, tanks, coast, 7⅝c lb.; Cochin cocoanut oil, barrels, New York, 10@10¼c.

P. S. Y. cottonseed oil, barrels, New York, 11½@12c lb.; crude corn oil, barrels, New York, 10½@10¾c lb.; olive oil foots, barrels, New York, 10¼@10½c lb.; 5 per cent yellow olive oil, barrels, New York, $1.28@1.30 gal.

Crude soya bean oil, barrels, New York, 11¾@12c lb.; palm kernel oil, barrels, New York, 9c lb.; red oil, barrels, New York, 11@11½c lb.; Nigre palm oil, casks, New York, 8⅜@8½c lb.; Lagos palm oil, casks, New York, 9¼c lb.; glycerine, soap lye, 7@7½c lb.; glycerine, C. P., 15@15½c lb.; glycerine, dynamite, 11½@12c lb.

SHORTENING AND OIL PRICES.

(Special Wire to The National Provisioner.)

Memphis, Tenn., April 4, 1929.—The Shortening and Oil Division of the Interstate Cottonseed Crushers' Association reports the following quotations:

Shortening—tierce basis.	
Northern states, east of Rocky Mts.	.12 @12¼
Southern states, east of Rocky Mts.	.11⅞@12
Pacific Coast states	.13 @13¼
Salad Oil.	
Northern states, east of Rocky Mts.	.12 @12¼
Southern states, east of Rocky Mts.	.11⅞@12
Pacific Coast (port cities)	.12⅜@12½
Cooking Oil—White.	
Northern states, east of Rocky Mts.	.11⅞@12⅛
Southern states, east of Rocky Mts.	.11⅝@11⅞
Pacific Coast (port cities)	.12 @12⅛
Cooking Oil—Yellow.	

⅛c less than white.

BROKERS MOVE OFFICES.

The M. C. King Company, Atlanta, Ga., brokers in cottonseed oil and meal and fertilizers, has established its headquarters in the Haas-Howell Bldg. from the former location in the Atlanta Trust Bldg.

Vegetable Oil Markets

WEEKLY REVIEW

Trade Fair—Market Easier—Outside Weakness Factor—Cash Trade Moderate—Lard Weak—Bearish Government Report Expected—Crude Nominal—Weather South More Favorable.

A fair volume of trade featured cotton oil on the New York Produce Exchange the past week, but again the trend was lower although not surprisingly so, as the news was to a large extent against values. Considering the general condition surrounding the market, however, cotton oil gave a fairly good account of itself. Rather general commission house selling in small quantities was experienced and was followed by professional pressure, with sentiment around the ring more disposed toward lower levels.

Buying on resting orders and scattered realizing served to check the declines, or at least to make for orderly downturns. Some of the larger commission houses, particularly those with southern and refiners' connections, were persistent buyers on a scale down, and it was this absorption that made for the market's stubbornness. A continued lack of speculative buying was against the market, however, but the impression prevailed in some quarters that accumulation was under way on the breaks.

Money Market Disturbing.

Further unsettlement in the financial market, together with a lower range in cotton and a break in lard to new lows, brought more or less selling of oil. A continuance of moderate cash oil trade and expectations of a bearish government March oil report was also unsettling, particularly as some in the trade are looking for a March consumption of about 275,000 bbls., compared with 375,000 bbls. last year.

The hog run was comparatively light but was materially offset by disappointing decreases in lard stocks at Chicago as well as at the western packing points. In addition the weather in the South was decidedly more favorable and planting and preparations for the new crop made better progress, although in some areas complaints continued of too wet soil.

Private estimates on the cotton area covered rather wide limits, ranging from 45,500,000 to 49,100,000 acres, the latter representing a record. However, there was a tendency to feel that with favorable climatic conditions the next few weeks, the area to cotton will be increased moderately over that of last year.

The lard stocks at Chicago decreased 3,590,000 lbs. the last half of March or somewhat less than expected, the stock totaling 98,144,000 lbs., compared with 95,241,000 lbs. at the end of February and 75,556,000 lbs. at the end of March last year. The stocks at the leading western packing points, however, increased only 4,000,000 lbs. during March, compared with a gain of 36,000,000 lbs. in March last year. However, the total lard stocks were slightly over 123,000,000 lbs., compared with about 111,000,000 lbs. the same time last year.

As a result of these bearish factors, sentiment was more against the market, but the liquidation and selling served to strengthen the technical position. To some it appeared as though the market was in a good position to respond readily to any unfavorable weather in the South, to betterment in lard, or to improvement in cash oil trade.

The government boll weevil report was bearishly construed. The emergence for the 1929 season is indicated at 101.7 per ton moss in Texas against 74.5 last year; South Carolina, 70.7 against 21.1; Georgia, 38.7 against 88.7; Alabama, 10.8 against 45.2; Louisiana, 40.6 against 65.9, southern Louisiana showing 261.8 against 365.1, and northern Louisiana, 3.8 against 1.0. The department stated that, although the figures are indicative of the amount of weevil survival, they are insuffcient to give an accurate conclusion of the entire belt.

Fertilizers Draw Interest.

As there is more of a tendency to watch the new crop situation closely, reports indicating larger purchases of fertilizer during March attracted considerable attention. Secretary Hester's report, however, showed sales of 1,972,000 tons during March against 2,051,000, last year while sales for eight months so far this season are some 600,000 tons under last year.

The crude markets were without feature. Southeast was quoted at 8¾c, nominal, most of the time, while in the Valley, bids were lowered to 8½c, with some crude offered at 8⅝c. In Texas, the situation was purely nominal.

All in all, the general situation was not healthy as far as the news was concerned, but to some extent the downturn would appear to have discounted the bearish conditions. Without question, the developments in allied markets, the new crop outlook and the extent of cash demand the balance of

SOUTHERN MARKETS

(Special Wire to The National Provisioner.)

New Orleans.

New Orleans, La., April 4, 1929.—After two days of advances, cotton oil reached a lower level, due principally to good weather inland, increased estimates as to cotton acreage, and declines in cotton, corn and lard. Mills are stubbornly resisting easier markets, few being willing to offer crude below 9c, whereas only 8⅜c is bid, Texas, and 8½c, Valley. Prime bleachable steady at 9½c, loose, New Orleans, with holders expecting higher prices when higher tariffs become a realty and lard starts up again.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., April 4, 1929.—The crude market has shown little or no activity this week, with 8½c, Valley, the best bid. Few sales were made at this price. Loose cottonseed hulls, $10.25; 41 per cent meal, $40.00, f.o.b. Memphis.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., April 4, 1929.—Prime cottonseed, west Texas and Dallas territory, nominal; prime crude oil, 8½c; 43 per cent cake and meal, f.o.b. Dallas, $43.50; hulls, $11.00; mill run linters, 4@5c.

the season are the dominating factors. Nevertheless, in some leading quarters there is rather confident expectation of a better distribution of oil the last four months of the season than a year ago. On the other hand, those bearishly inclined are pointing to the prospects of a good carryover and feel that the developments in values hinge almost entirely upon the new crop developments.

COTTONSEED OIL—Market transactions:

Friday, March 29, 1929.

HOLIDAY—No Market.

Saturday, March 30, 1929.

HOLIDAY—No Market.

Monday, April 1, 1929.

	Sales.	Range— High.	Low.	—Closing— Bid.	Asked.
Spot				1050 a	....
April				1040 a	1090
May	1100	1050	1048	1048 a	....
June				1050 a	1066
July	3100	1076	1066	1067 a	....
Aug.				1070 a	1078
Sept.	1300	1088	1078	1079 a	1081
Oct.				1070 a	1085
Nov.				1045 a	1080

Total sales, including switches, 5,500 bbls. P. crude S. E. 8¾c bid.

Tuesday, April 2, 1929.

	Sales.	High.	Low.	Bid.	Asked.
Spot				1060 a	....
April				1045 a	....
May	1600	1051	1048	1050 a	....
June				1055 a	1070
July	2500	1072	1067	1071 a	....
Aug.				1075 a	1085
Sept.	1200	1085	1079	1083 a	....
Oct.				1078 a	1090
Nov.				1050 a	1070

Total sales, including switches, 5,300 bbls. P. crude S. E. 8¾c nominal.

Wednesday, April 3, 1929.

	Sales.	High.	Low.	Bid.	Asked.
Spot				1055 a	....
April				1030 a	....
May	6300	1049	1041	1042 a	1041
June				1040 a	1060
July	1800	1068	1062	1062 a	1063
Aug.				1067 a	1075
Sept.	4300	1082	1074	1075 a	1074
Oct.				1068 a	1080
Nov.				1040 a	1045

Total sales, including switches, 12,400 bbls. P. crude S. E. unquoted.

Thursday, April 4, 1929.

	Sales.	High.	Low.	Bid.	Asked.
Spot				1055 a	....
April				1035 a	1066
May		1040	1037	1040 a	1041
June				1045 a	1060
July		1061	1054	1061 a	....
Aug.				1065 a	1075
Sept.		1075	1071	1075 a	....
Oct.				1058 a	1070
Nov.				1030 a	1050

Sales, 11,200 bbls.

See page 45 for later markets.

COCOANUT OIL — The volume of trade the past week was again limited and the tone was barely steady, with buyers holding off and showing only routine interest, the market nevertheless holding its own. Reports of a firmer copra market with lighter production was a factor. At New York, tanks were quoted at 7⅞@8c, while on the Pacific Coast, tanks were quoted at 7⅝c.

CORN OIL—Demand was rather quiet and the market easier, influenced somewhat by the other oils, with prices quoted at 8⅜c, f.o.b. mills.

SOYA BEAN OIL—A moderate demand prevailed in this market, but the undertone was easier although there was little or nothing in the news to account for the action. At New York, tanks were quoted at 9¾c; barrels, 12@12¼c; Pacific Coast, tanks, 9¼c, nominal.

PALM OIL—The market was rather quiet with the trade marking time, and while the undertone was not strong, prices were stubborn to downturns. Shipment offerings were not pressing, but the action in competing quarters was against the market. At New York, spot Nigre was quoted at 8⅛@8¼c; nearby shipment Nigre, 7¾c; spot Lagos, 8½c, and shipment Lagos, 7⅞@8c.

KERNEL OIL — Demand continued rather slow and the market as a result was easier, with tanks, New York, quoted at 7.75@7.80c.

OLIVE OIL FOOTS—The market was about steady. A moderate business passed in spot foots, New York, at 10⅜c, while shipment foots were quoted at 10⅛c.

RUBBERSEED OIL—Quoted at 8c for April shipment.

PEANUT OIL—Market nominal.

SESAME OIL—Market nominal.

COTTON OIL—Demand was moderate and the market for store oil was nominally quoted about ¼c over May. Southeast crude was 8¾c, nominal; Valley, 8½c bid, 8⅝c asked; Texas, unquoted.

MEMPHIS SEED AND MEAL.

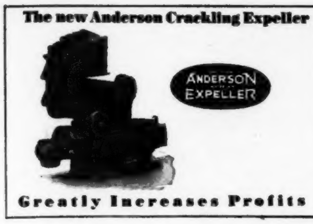
(Special Letter to The National Provisioner.)

Memphis, Tenn., April 3, 1929.—Cottonseed were about unchanged on the old crop positions in today's trading in the Memphis Exchange pit. Sales of May at $45.50, and bid and asked prices for remaining old crop deliveries are about unchanged from last night. New crop months are 15c down to 50c up, sales of October being made at $40.90.

The purchase of October seed and the simultaneous sale of products still shows an attractive spread, but sellers are inclined to take a short position at around $41.00, and there is some hedging pressure from planters and others at this level.

Cottonseed meal, in active trading, developed considerable weakness. Active old crop months closed 15c to $1.00 per ton down, while the new crop months held fairly steady, showing declines of 25@35c a ton only. On the opening, meal was steady at about the previous night's prices, but a constant stream of selling orders from locals and the outside found the market thin. Sales were only possible on the close at the lows of the day. The selling seemed to originate with tired longs, but at the last, pit traders were also on the short side of the market and pressing their advantage.

A little improvement in the general feed business no doubt would bring cottonseed meal back quickly, and there is already a disposition on the part of locals to try to pick the bottom, which must be somewhere close. The extreme decline on some of the active old crop months is now about $8.00 per ton from the opening prices on January 15.



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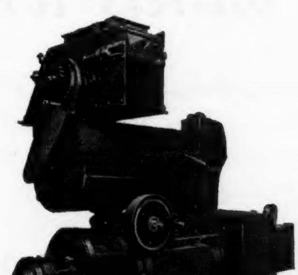

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The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products, after showing heaviness on liquidation, scattered selling, limited support and easier hogs, steadied on reports of better export lard demand, moderate hog arrivals and recovery in hog values.

Cottonseed Oil.

Cotton oil is active and easier. Some new lows reached on liquidation of nearbys and scattered selling, influenced by outside markets. Refiners' support brought about a better technical position. Crude markets purely nominal.

Quotations on cottonseed oil at New York, Friday noon, were: April, $10.40 @10.65, bid; May, $10.41@10.56; June, $10.45@10.60; July, $10.60@10.62; August, $10.65@10.72; Sept., $10.75@ 10.76; Oct., $10.60@10.70; Nov., $10.25 @10.55.

Tallow.

Tallow, extra, 8⅝c.

Stearine.

Stearine, oleo, 11¼c.

FRIDAY'S GENERAL MARKETS.

New York, April 4, 1929. — Lard, prime western, $11.40@11.50; middle western, $11.25@11.35; city, 12c; refined continent, 12¾c; South American, 13¼c; Brazil kegs, 14¼c; compound, 12½c.

BRITISH PROVISION CABLE

(Special Cable to The National Provisioner.)

Liverpool, April 4, 1929.

General provision market steady but firm. Good demand for hams for prompt and deferred shipment. Arrivals rather light for nearby shipment, and offerings held around 121s for deferred shipment. Picnics and square shoulders firm. Lard rather quiet.

Friday's prices were as follows: Hams, American cut, 111s; hams, long cut 114s; picnics, 74s; Cumberland, 98s; short backs, 91s; bellies, clear, 88s; Canadian, 84s; spot lard, 62s.

LESS CANNED MEAT EXPORTED.

Exports of canned meats in February, 1929, were about 5 per cent less than in February, 1928, according to the following report by the U. S. Department of Commerce:

	—February—		–2 mos. ended Feb.–	
	1929.	1928.	1929.	1928.
Total canned meat, lbs.	416,279	440,611	709,123	820,067
Value	$145,005	146,922	251,510	287,985
Canned beef lbs.	279,483	212,123	381,569	373,706
Value	$104,602	74,325	144,484	136,591
Canned sausage lbs.	136,796	228,488	327,554	446,361
Value	$ 40,403	72,597	107,026	151,394

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to April 4, 1929, show exports from that country were as follows: To England, 95,714 quarters; to the Continent, 8,326 quarters.

Exports of the previous week were as follows: To England, 42,706 quarters; to the Continent, 56,768 quarters.

EUROPEAN PROVISION CABLES.

The market at Hamburg was firm, according to cable advices to the U. S. Department of Commerce. Receipts of lard for the week were 976 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 122,000, at a top Berlin price of 17.30c a pound, compared with 120,000 at 11.68c a pound for the same week last year.

The Rotterdam market was steady. Animal fats were in good demand and prices fair.

The market at Liverpool was firm, and offerings were few because of light stocks.

The total of pigs bought in Ireland for bacon curing was 15,000 for the week.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ended March 28, 1929, with comparisons:

	Week ended Mar. 28.	Prev. week.	Same week, 1928.
BUTCHER STEERS. 1,000-1,200 lbs.			
Toronto	$10.25	$10.15	$10.00
Montreal	10.00	10.25	11.00
Winnipeg	9.50	9.50	9.50
Calgary	....	9.25	10.50
Edmonton	9.00	8.50	9.50
Pr. Albert	8.50	8.25	9.00
Moose Jaw	....	8.50	9.00
Saskatoon	8.50	8.50	...
VEAL CALVES.			
Toronto	$18.00	$18.00	$16.00
Montreal	12.00	13.00	9.50
Winnipeg	14.00	15.00	15.00
Calgary	....	13.00	13.50
Edmonton	14.00	14.00	14.00
Pr. Albert	10.00	8.50	12.00
Moose Jaw	....	12.00	13.00
Saskatoon	12.00	12.00	....
SELECT BACON HOGS.			
Toronto	$12.85	$12.75	$10.25
Montreal	13.50	13.50	10.25
Winnipeg	12.00	12.00	9.50
Calgary	....	12.00	8.85
Edmonton	11.85	12.50	8.85
Pr. Albert	12.00	11.00	9.45
Moose Jaw	....	11.90	9.00
Saskatoon	11.80	11.80	....
GOOD LAMBS.			
Toronto	$15.00	$16.00	$15.50
Montreal	11.00	11.00	12.00
Winnipeg	14.00	14.00	14.00
Calgary	....	12.50	12.50
Edmonton	13.00	13.00	14.00
Moose Jaw	....	10.50	....
Saskatoon	....	12.50	....

LIVERPOOL PROVISION STOCKS.

Stocks of provisions on hand at Liverpool on April 1, 1929, with comparisons, as estimated by the Liverpool Provision Trade Association, were as follows:

	Apr. 1, 1929.	Mar. 1, 1929.	Apr. 1, 1928.
Bacon, lbs.	2,864,960	3,604,160	3,858,176
Hams, lbs.	548,240	1,693,216	2,031,792
Shoulders, lbs.	8,736	89,600	....
Lard, tierces	559	235	400
Lard, refined, tons.	3,032	2,220	2,891

OLEOMARGARINE EXPORTS.

Exports of oleomargarine, including both animal and vegetable oil products, from the United States in February, 1929, totaled 53,858 lbs., compared with 40,564 lbs. the same month of 1928, according to the U. S. Bureau of Agricultural Economics.

LARD AND GREASE EXPORTS.

Exports of lard from New York, March 30, 1929, 47,397,478 lbs.; tallow, none; greases, 2,892,800 lbs.; stearine, none.

CHICAGO PROVISION STOCKS.

Stocks of provisions in Chicago at the close of business on Mar. 31, 1929, with comparisons, are reported by the Chicago Board of Trade as follows:

	Mar. 31, 1929.	Feb. 28, 1929.	Mar. 31, 1928.
Mess pork, new, made since Oct. 1, '28, brls.	562	529	591
Other kinds of barreled pork, brls.	27,971	28,744	25,341
P. S. lard made since Oct. 1, '28, lbs.	85,848,604	81,877,735	64,556,993
P. S. lard, made Oct. 1, 1927, to Oct. 1, 1928, lbs.	2,223,951	3,933,414	4,155,680
Other kinds of lard, lbs.	10,073,603	9,431,494	6,845,442
S. R. sides, made since Oct. 1, 1928, lbs.	1,064,014	1,190,931	2,984,044
S. R. sides, made previous to Oct. 1, 1928, lbs.	....	....	73,000
D. S. clear bellies, made since Oct. 1, 1928, lbs.	28,370,035	27,937,588	18,985,700
D. S. clear bellies, made previous to Oct. 1, 1928, lbs.	802,022	2,612,446	....
D. S. rib bellies, made since Oct. 1, 1928, lbs.	2,604,997	2,729,510	3,207,365
D. S. rib bellies, made previous to Oct. 1, '28, lbs.	....	....	31,000
Extra Sh. Cl. sides, made since Oct. 1, 1928, lbs.	268,251	253,309	182,887
Sh. Cl. sides, lbs.	51,682	515,229	880
D. S. short fat backs, lbs.	6,393,924	5,734,142	6,368,698
D. S. shoulders, lbs.	6,354	....	871,752
S. P. hams, lbs.	31,563,813	36,828,888	41,327,422
S. P. skinned hams, lbs.	19,089,801	21,190,131	23,310,240
S. P. bellies, lbs.	27,863,200	31,169,265	26,673,032
S. P. Californias or picnics, S. P. Boston shoulders, lbs.	13,809,227	15,042,065	14,298,091
S. P. shoulders, lbs.	206,120	228,497	153,850
Other cuts of meats, lbs.	8,437,494	14,499,338	12,431,450
Total cut meats, lbs.	140,531,024	159,931,339	150,899,411

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended March 29, 1929:

Western dressed meats:	Week ended Mch. 29.	Prev. week.	Cor. week, 1928.
Steers, carcasses	1,850	2,332	1,960
Cows, carcasses	848	778	862
Bulls, carcasses	439	340	285
Veals, carcasses	2,065	2,056	2,409
Lambs, carcasses	7,981	10,151	8,164
Mutton, carcasses	662	1,492	876
Pork, lbs.	445,229	383,939	572,269
Local slaughters:			
Cattle	1,285	1,415	1,601
Calves	1,890	1,890	1,907
Hogs	14,314	15,804	20,066
Sheep	4,868	3,504	4,356

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal and city inspection at Boston for the week ended Mar. 30, 1929, with comparisons:

Western dressed meats:	Week ended Mar. 30.	Prev. week.	Cor. week, 1928.
Steers, carcasses	2,165	2,263	1,909
Cows, carcasses	1,487	1,865	1,994
Bulls, carcasses	74	42	40
Veals, carcasses	1,886	1,631	2,207
Lambs, carcasses	9,980	11,454	10,670
Mutton, carcasses	485	735	456
Pork, lbs.	472,211	295,096	411,844
Local slaughters:			
Cattle	1,199	1,332	1,118
Calves	3,047	2,796	3,735
Hogs	12,312	11,193	14,634
Sheep	2,577	1,524	3,249

DANISH BACON EXPORTS.

Bacon exports from Denmark for the week ended April 1, 1929, were 4,576 metric tons, according to cable advices to the U. S. Department of Commerce, all to England.

Hide and Skin Markets

Chicago.

PACKER HIDES—There was a fair trade in the packer hide market during the week, including most descriptions except heavy native cows. Branded cows sold at ½c advance, while the balance of the trading was at steady prices. Around 45,000 hides have moved to date, including 6,000 light native cows at the end of last week. The movement ran mostly to March take-off, with some Aprils included in branded cows, and a few Februarys in extreme native steers.

Packers had been asking ½c higher on heavy native steers; around mid-week there was some trading at the old price, but other killers declined that figure, and it was declined in the East, also. With some seasonal improvement due to be shown in the hides from this time forward, killers appear confident of their present position.

Spready native steers last sold at 17c. Around 4,000 heavy native steers reported mid-week at 14½c, a steady price; others declined, asking 15c. Couple cars February-March extreme native steers moved at 15½c for regular points, also steady.

Butt branded steers sold again at 14c, and Colorados at 13½c. Heavy Texas steers moved at 14c, light Texas steers at 13½c, all steady prices. Extreme light Texas steers quoted with branded cows at 14c.

Heavy native cows have been slow to move and offered at last trading price, 14½c, for regular points. One packer sold 6,000 light native cows at the end of last week, and 5,000 more moved late this week, all at 15c, steady price. These included both heavy average local slaughter and lighter average River points, together. About eight cars of branded cows moved late this week at 14c, this being ½c advance; the same figure was reported paid quietly for a small lot earlier.

Native bulls last sold at 10½c. Branded bulls quoted 9c last paid for northerns and 9½c for southerns.

A fair trade was reported in the South American market, generally at steady prices.

SMALL PACKER HIDES—No activity as yet in April hides among local small packers. Most local killers moved their March hides several weeks back at 14¼c for all-weight native steers and cows, and 13c for branded. Since that time there has been a slight improvement in big packer market. Two local small packers report bids of 15c for April all-weight natives and 14c for branded, and are asking 15½c for natives and 14c for branded, since these hides, running to the end of April, should show some improvement over current slaughter. Local small packer moved 800 slunks, at $1.25 for regulars and 37½c for hairless.

HIDE TRIMMINGS — Big packer hide trimmings last sold at $36.00 per ton, Chicago basis; a car of small packer trimmings moved at same time at $35.00, Chicago basis.

COUNTRY HIDES—Country hides continue sluggish. Some holders apparently had expected a more rapid improvement in the packer hide market, and are now inclined to offer country hides more liberally. Sales of good all-weights reported at 12½c, and some buyers talking 12c, selected, delivered. Heavy steers and cows slow and offered at 12c. Buff weights have sold at 13c, and some buyers claim they could purchase at 12½c. Extremes generally quoted 15@15½c; sales reported at 15c, and 15½c generally asked. Bulls reported sold at 9c, and 9½c asked. All-weight branded 11@11½c asked, less Chicago freight. One lot of 300 Indiana renderers' fallen hides and 175 calfskins moved at 12c.

CALFSKINS — Packer calfskins steady; one big packer moved March production of 8,000 skins late this week at 23c, northern basis. Another packer moved two cars export at 24c.

Another car of first-salted Chicago city calf moved late last week at 21c for straight weights, steady price; higher is talked, but this appears to be the market at the moment. Mixed cities and countries quoted around 18@19c; straight countries around 16½@17c. Chicago city light calf and deacons last sold at $1.60.

KIPSKINS — Packer kipskins continue quiet. Last trading in natives was understood to have been at 20¼c; last sales of over-weights at 18c and branded at 16c, for February skins. March kips are still offered at 21c for natives, 19c for over-weights and 17c for branded.

First-salted Chicago city kips quoted nominally around 19c. Mixed cities and countries range around 16@17c; straight countries around 15½@16c.

One big packer moved 2,200 March regular slunks at $1.50, a 15c advance; also 1,000 hairless slunks at 55c, selected. Another packer moved a quantity on same basis.

HORSEHIDES — Horsehides about unchanged, but more offerings are appearing. Straight renderers are quoted at $5.50@6.00, according to quality; one lot of 700 Indiana renderers, however, moved at $6.15. Mixed city and country lots range down to $4.50@5.00.

SHEEPSKINS—Dry pelts quoted 20@21c per lb., according to section. Last trading in big packer shearlings was 9,000 at the end of last week, at $1.40 for No. 1's and $1.15 for No. 2's. Some No. 2's sold alone at $1.10. One lot of 1,200 small packer shearlings moved this week at $1.07½. Pickled skins about unchanged; quoted around $7.50@7.75 per doz. straight run of packer lamb at Chicago; generally quoted around $7.50@7.75 at New York, but one lot of 2,000 dozen sold there last week there at $8.00 per doz. Big packer wool lambs quoted $3.50 per cwt. live lamb paid at Chicago. Small packer lamb pelts last sold at $2.35 for heavy pelts and $1.75 for smaller skins.

PIGSKINS—No. 1 pigskin strips last sold at 8c, Chicago basis, thirty day delivery, for big packer production. Gelatine stocks sold again equal to 5c, Chicago.

New York.

PACKER HIDES—City packer hide market was fairly well cleaned up earlier on March branded hides, at 14c for butt brands and 13½c for Colorados. Some March native are being held, and last trading price of 14½c declined, asking 15c. Bulls nominally 10½c. Market steady to firm.

COUNTRY HIDES — Trading appears to have slowed up on country hides, and offerings are appearing more freely. Good 25/45 lb. extremes generally held at not over 15½c for best sections, ranging to ½c lower. Good buff weights can be bought at 13c for current slaughter.

CALFSKINS—Buyers are showing considerable interest in city calfskins, but stocks are light and very firmly held. Last trading on 5-7's was at $2.20, 7-9's at $2.60 and 9-12's at $3.10. Last trading in 12-17 lb. veal kips was at $3.50, buttermilks at $3.40, and 17-lb. up at $4.75.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended March 30, 1929, were 3,751,000 lbs.; previous week, 3,223,000 lbs.; same week last year, 5,308,000 lbs.; from January 1 to March 30 this year, 48,205,000 lbs.; same period a year ago, 66,363,000 lbs.

Shipments of hides from Chicago for the week ended March 30, 1929, were 3,847,000 lbs.; previous week, 3,390,000 lbs.; same week last year, 3,411,000 lbs.; from January 1 to March 30 this year, 55,373,000 lbs.; same period a year ago, 64,568,000 lbs.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended April 5, 1929, with comparisons, are reported as follows:

PACKER HIDES.

	Week ended Apr. 5, '29.	Prev. week.	Cor. week, 1928.
Spr. nat. strs.	@17n	@17n	@27½n
Hvy. nat. strs.	14½@15ax	@14½	25 @25½
Hvy. Tex. strs.	@14	@14	@24½
Hvy. butt brnd'd strs.	@14	@14	@24½
Hvy. Col. strs.	@13½	@13½	@24
Ex-light Tex. strs.	@14	@13½	@24
Brnd'd cows.	@14	@13½	@24
Hvy. nat. cows	@14½	@14½	@24½
Lt. nat. cows	@15	@15	25b @25½ax
Nat. bulls	@10½	@10½	@21ax
Brnd'd bulls.	9 @ 9½	9 @ 9½	19½@20n
Calfskins	23 @24	23 @24	@32
Kips, nat.	20¼@21	20 @21	@28½
Kips, ov-wt.	18 @19	18 @19	@28
Kips, brnd'd.	16 @17	16 @17	@26
Slunks, reg.	@1.50	@1.35	1.50@1.60
Slunks, hrls.	@55	45 @50	75 @80

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

	Week ended Apr. 5, '29.	Prev. week.	Cor. week, 1928.
Nat. all-wts.	15b @15½ax	@14¼b	@25½
Branded	@14b	@13b	@24½
Nat. bulls	10 @10¼n	10 @10¼n	@20
Brnd'd bulls.	@ 9n	@ 9n	18½@19n
Calfskins	21 @21½ax	21b@22ax	@30
Kips	@19n	@19n	@28
Slunks, reg.	@1.25	@1.20	1.20@1.40
Slunks, hrls.	@37½	@35	70 @75n

COUNTRY HIDES.

	Week ended Apr. 5, '29.	Prev. week.	Cor. week, 1928.
Hvy. strs.	@12ax	12 @12½ax	22 @22½
Hvy. cows	@12ax	12 @12½ax	21 @21½
Buffs	@13	13 @13½	22½@23
Extremes	15 @15½	15 @15½	24½@25
Bulls	9 @ 9½	9 @9½ax	17½@18n
Calfskins	16 @17	16 @17	25½@26½
Kips	15½@16	15½@16	24½@25½
Light calf	1.10@1.25	1.10@1.20	1.75@1.90
Deacons	1.10@1.25	1.10@1.20	1.75@1.90
Slunks, reg.	35 @50	35 @50	75 @85
Slunks, hrls.	10 @20	10 @15	25 @30
Horsehides	4.50@6.15	4.75@6.00ax	8.00@9.00
Hogskins	60 @65	60 @65	80 @85

SHEEPSKINS.

	Week ended Apr. 5, '29.	Prev. week.	Cor. week, 1928.
Pkr. lambs	2.25@2.75	2.25@2.90	3.50@4.10
Sml. pkr. lambs	1.75@2.35	1.75@2.35	3.50@4.00
Pkr. shearlgs.	1.15@1.40	1.15@1.50	1.15@1.25
Dry pelts	20 @21	20 @21	30 @32

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, April 4, 1929.

CATTLE—Compared with week ago, fed steers and yearlings 50c@$1.00, mostly 75c higher; light yearlings showed most advance; early market active but shaky at the close; light and medium weight butcher heifers, as well as light fat cows, up in sympathy with yearlings; fat cows with weight, about 25@40c higher; cutters, 25c up; bulls, 10@15c lower; vealers, $2.00@2.50 higher. Receipts were approximately 25 per cent under a week earlier, the abridgement in supplies being due largely to flood conditions in big feeding states. Last week's sharp break, however, was a factor in supply abridgement. Extreme top, $14.75, paid for strictly choice heavies as well as mixed steers and heifers. There was a sizable supply of all representative weights above $14.00. Yearling heifers, up to $14.00; practical top long yearlings, $14.50; light steers, $14.65, most offerings $12.50 to $14.00.

HOGS — Erratic price fluctuations featured the week's trade. Unusually light receipts early in the week resulted in a sharp advance that carried prices to the season's high mark. Shipping demand was negligible and local trade light at the advance. Late break carried prices around 10c lower than last Thursday on hogs scaling over 160 lbs.; light lights and pigs, 25@50c lower; today's top, $11.55; good and choice hogs, scaling from 160 to 320 lbs., mostly $11.25@11.45; desirable grades of 130- to 150-lb. weights, $10.00 @11.25; pigs, $9.00@10.00, few up to $10.50; bulk packing sows, $10.15@ 10.35; smooth sorts, up to $10.50.

SHEEP — Total receipts decreased, but with direct shipments light, salable supply was around 35 per cent above previous week. Packer demand was broad, partly for shipping; other interests bought sparingly; fat lamb prices around 50c higher than a week ago. Aged sheep, 25c up; week's tops: Fat lambs, $17.75, late $17.65; clipped, $16.50; fat ewes, $11.50. Week's bulks: Fat lambs, $17.00@17.35; clipped, $15.60@16.00; fat ewes, $10.00@11.25.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kans., April 4, 1929.

CATTLE — Improved quality and lighter receipts were both factors in effecting price advances of 50@75c on fed steers and yearlings as compared with a week ago. Fed heifers closed at around 50c higher levels, while butcher cows are 25@50c above a week ago. Cutter grades sold at steady to strong prices, and bulls finished the week fully 25c over last Thursday. Choice 810-lb. yearling steers topped the week's trade at $14.50. Best lightweights went at $14.15, and choice heavies scored $13.85, while the bulk of the fed arrivals cashed from $12.25@13.60. Vealers are 50c@$1.00 higher, with the late top at $15.00.

HOGS — A very uneven trade featured the hog market. Prices were sharply higher the first two days, but since that time trading has been very slow and unevenly lower. Final prices are 20@30c under a week ago, or 50@ 60c below the high spot on Tuesday's session. At the high time, choice light weights reached $11.80 for the week's top, but at the close $11.20 took the best offered. Shipping orders were curtailed materially during the week. This was largely responsible for the weakness in the trade. Packing grades are 15@25c lower.

SHEEP—Closing prices on fat lambs are unevenly 50@75c higher than the corresponding day last week. The high spot was at the close, when choice fed wooled lambs scored $17.00 for the week's top. Most of the arrivals in the fleece cashed from $16.25@16.90. Several loads of Arizona spring lambs brought $18.00@18.75, and most of the clipped offerings went from $14.85@ 15.35. Mature classes closed strong, with best fat ewes at $10.50. Arizona shorn ewes sold from $9.25@9.50.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, April 4, 1929.

CATTLE—Light receipts featured a demand from all quarters and carried prices unevenly higher for the week on all killing classes. Slaughter steers and she-stock advanced 50@75c, with extremes of $1.00 upturns. Bulls gained around 25c, and veals 50c@$1.00, with the practical top reaching $15.00. Choice 1,409-lb. steers earned $14.10; medium weights, $14.25; 1,114-lb. weights, $14.50.

HOGS—The market continues to show sensitiveness in relation to receipts, and with the distribution uneven an irregular market prevailed. Comparisons Thursday with Thursday show butchers and light hogs steady, with packing sows fully 25c lower. Thursday's top, $11.15.

SHEEP—Movement of fed wooled lambs from Colorado and western Nebraska to the local market continues to be of liberal volume, and the supply has been augmented to some extent by receipts of California spring lambs and a few loads of fed clipped lambs from local feed lots. The market has been in good form, with price trends stronger. Comparisons Thursday with Thursday show fat lambs 50@60c higher; sheep, firm.

SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., April 4, 1929.

CATTLE—Although demand was less urgent toward the close, beef steers and yearlings retained 25@50c advances for the week, with less attractive medium and heavy-weight beeves showing the minimum upturn. Choice yearlings and medium weight steers topped at $14.00; big weight bullocks reached $13.35, and most fed steers and yearlings went at $12.25@13.50. Fat she stock gained 25@50c; choice heifers brought $13.35, and beef cows bulked at $8.50@9.75. Bulls ruled fully 25c higher, and medium grades made $8.75 @9.25 mostly. Vealers strengthened, and the practical top stood at $12.50.

HOGS—Butcher values ruled mostly steady, and packing sows showed 25c declines. Choice 240-280-lb. weights topped late at $11.20, with desirable 180-320-lb. kinds largely $11.00@11.15. Packing sows cashed up to $10.50 freely.

SHEEP—Fat lambs were fully 50c higher, with some lower grades showing more advance. Choice 82-90-lb. fed wooled rangers topped freely at $16.75. Fat ewes were scarce and steady; good to choice kinds turned at $10.50@10.75.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., April 4, 1929.

CATTLE—Compared with one week ago: Steers sold mostly 50c higher, spots up 75c; bulls, steady; vealers, 75c lower; all other classes, 25@50c higher, with lower grade mixed yearlings and heifers and better grade cows in general showing the maximum advance. Tops for week: Yearlings and heifers, $13.85; 1,347-lb. matured steers, $13.75; 646-lb. mixed yearlings, $13.60.

HOGS—General hog values were reduced 15@20c, with pigs and packing sows slipping 15@25c. Shipping demand was limited most of week. Bulk of light and butcher hogs today, $11.30 @11.45; top, $11.50; packing sows, mostly $10.00@10.15.

SHEEP—Fat lambs advanced about 25c during the week, sheep holding steady. Most wooled lambs sold around $17.00, with clipped lambs $15.50@16.25. Wooled ewes sold at $10.50 down.

ST. PAUL

(Reported by U. S. Bureau of Agricultural Economics.)

So. St. Paul, Minn., April 3, 1929.

CATTLE—Sharp supply abatement brought a prompt reaction in the market, upturns of 25@50c or more wiping out practically all of last week's downturn. Choice weighty steers at $13.50 were a new high on all weights, while yearlings reached $13.00, with the bulk of all steers at $11.50@12.75. She-stock went back to the season's high point, common and medium cows bulking at $7.50@9.00; comparable heifers, $9.00@10.75; cutters, $6.00@7.00; bulls, $8.50@9.00. Vealers, on a 50c@$1.00 advance, sold today at $12.00@12.50 mainly, choice kinds up to $14.00.

HOGS—Closing levels in the hog house found the early advance wiped out, with lights and butchers selling today largely at $11.10@11.25, light lights and pigs at $11.00, and sows at $9.75.

SHEEP—Few changes marked the sheep and lamb trade, the bulk of the desirable lambs clearings at $16.00@ 16.50, cull and common lambs from $11.00@14.00, and ewes from $9.50@ 10.50.

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., April 4, 1929.

CATTLE — Cattle have advanced sufficiently the past week to replace all that was lost the week before with, in many instances, 50@75c to spare. Heavy steers, at $1.00 higher; others, together with butcher she-stock, 50@ 75c higher. Bulls were unchanged, with vealers $2.00 lower. Five loads of choice 1,028-lb. steers brought $14.25, and a short load of 996-lb., $14.35, the highest prices since early January. Matured steers also set a record for recent weeks at $14.00. Over 70 per cent of steers receipts sold from $13.00@ 14.00; best heifers, $13.25@13.50; top cows, $11.00; bulk, $8.50@9.75; top vealers late, $13.00.

HOGS — Hogs were up to a new mark for the season at $11.80, but later backed down to a top of $11.15, with some good hogs in the $10.00 column. Bulk of desirable offerings, 180-300 lbs., were released late at $10.90 @11.10, or 15@25c below a week earlier. Late packing sow trade was on a $10.00@10.25 basis.

SHEEP—Lamb prices for the week averaged around $16.50, but a final spurt carried the top to $17.00, with late sales of fed lambs largely $16.75 @17.00. This was 50@75c higher than a week earlier. The market was extremely unsettled. Choice mutton ewes brought $11.00; best spring lambs, $19.00.

RECEIPTS AT CHIEF CENTERS.

Combined receipts of cattle, hogs and sheep at principal markets, week ended March 30, 1929, with comparisons:

At 20 markets:	Cattle.*	Hogs.	Sheep.
Week ended March 30	204,000	601,000	279,000
Previous week	202,000	681,000	279,000
1928	200,000	773,000	305,000
1927	224,000	604,000	256,000
1926	243,000	587,000	335,000
1925	241,000	580,000	283,000

At 11 markets:	Hogs.
Week ended March 30	502,000
Previous week	581,000
1928	678,000
1927	532,000
1926	519,000
1925	510,000

At 7 markets:	Cattle.*	Hogs.	Sheep.
Week ended March 30	154,000	439,000	202,000
Previous week	157,000	509,000	200,000
1928	150,000	587,000	232,000
1927	170,000	457,000	180,000
1926	193,000	450,000	261,000
1925	182,000	435,000	208,000

*Calves at Omaha, St. Louis and St. Joseph, counted as cattle previous to 1927.

PLANT STAGES VISITORS' DAY.

For the second time in two years, the Southern Meat Co. of Anaheim, Calif., opened its plant to visitors to show how steers, corn-fed hogs and sheep are turned into meat and other products. This second annual open house was held on March 17. At least 4,000 people, it is estimated, went through and inspected the plant on that day.

This year the visitors' route started at the feeding pens and led through the killing floor, manufacturing departments, coolers and freezers and other departments of interest.

A feature that attracted a great deal of attention was a banquet table at which were seated carcasses of hogs chilled in unique positions to imitate diners. The "ladies" at the table were cloaked in filligreed leaf lard "scarfs." An orchestra composed of pigs of roasting size were posed to "play" for the merriment of the visitors.

At the conclusion of the inspection tour, the visitors were entertained with music and served with refreshments.

RECEIPTS AT CENTERS

SATURDAY, MARCH 30, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	300	4,000	4,500
Kansas City	200	2,500	450
Omaha	300	2,500	3,500
St. Louis	75	3,500	150
St. Joseph	350	3,000	900
Sioux City	100	3,000	500
St. Paul	600	1,200	100
Oklahoma City	100	600	....
Fort Worth	100	600	200
Denver	200	100	10,100
Louisville	200	500	100
Wichita	300	1,600	300
Indianapolis	100	2,000	100
Pittsburgh	100	1,000	300
Cincinnati	100	400	100
Buffalo	100	500	100
Cleveland	100	500	300
Nashville	300	900	200
Toronto	300	300	200

MONDAY, APRIL 1, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	32,000	10,000
Kansas City	9,000	10,000	7,000
Omaha	5,000	6,500	14,000
St. Louis	1,300	10,000	1,600
St. Joseph	1,700	3,000	5,400
Sioux City	3,000	3,500	3,500
St. Paul	4,000	11,000	3,500
Oklahoma City	600	1,800	....
Fort Worth	4,400	2,500	1,800
Milwaukee	300	500	200
Denver	2,100	700	13,700
Louisville	300	1,000	200
Wichita	2,000	3,000	600
Indianapolis	500	3,000	100
Pittsburgh	500	4,500	3,000
Cincinnati	1,100	3,400	100
Buffalo	1,500	9,200	4,400
Cleveland	900	3,300	2,300
Nashville	400	1,300	500
Toronto	2,400	800	100

TUESDAY, APRIL 2, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	4,500	13,000	10,000
Kansas City	5,500	8,000	8,000
Omaha	4,500	11,000	13,000
St. Louis	2,400	11,500	700
St. Joseph	1,600	3,500	6,000
Sioux City	2,200	11,500	5,000
St. Paul	2,300	6,500	300
Oklahoma City	500	2,400	....
Fort Worth	1,800	2,200	2,000
Milwaukee	400	1,000	200
Denver	600	1,200	12,800
Louisville	100	1,200	300
Wichita	400	2,500	300
Indianapolis	1,200	7,000	200
Pittsburgh	100	600	900
Cincinnati	200	5,200	100
Buffalo	100	700	300
Cleveland	100	1,700	1,000
Nashville	100	1,500	500
Toronto	400	2,800	1,400

WEDNESDAY, APRIL 3, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	7,000	14,000	15,000
Kansas City	6,000	12,000	8,000
Omaha	7,000	15,000	11,000
St. Louis	2,200	13,500	1,000
St. Joseph	1,500	6,500	6,000
Sioux City	3,500	12,000	1,500
St. Paul	2,800	12,000	500
Oklahoma City	600	2,500	....
Fort Worth	2,000	3,400	1,000
Milwaukee	400	1,000	100
Denver	2,500	500	3,500
Louisville	300	1,000	200
Wichita	300	2,100	700
Indianapolis	1,700	9,400	300
Pittsburgh	100	2,000	1,000
Cincinnati	300	2,600	200
Buffalo	100	1,800	400
Cleveland	300	2,800	1,200
Nashville	400	1,400	300
Toronto	1,000	1,500	100

THURSDAY, APRIL 4, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	8,000	30,000	10,000
Kansas City	2,500	7,000	6,000
Omaha	4,800	13,000	15,000
St. Louis	1,700	14,000	500
St. Joseph	2,500	4,500	5,000
Sioux City	2,500	8,000	1,900
St. Paul	3,000	8,500	600
Oklahoma City	500	2,200	....
Fort Worth	1,200	2,800	400
Milwaukee	.....	2,000	200
Denver	1,100	1,500	3,400
Louisville	300	1,100	300
Wichita	900	4,000	300
Indianapolis	600	5,000	300
Pittsburgh	100	3,000	2,500
Cincinnati	300	1,800	200
Buffalo	100	1,000	....
Cleveland	200	2,000	900
Nashville	500	1,500	500
Toronto	200	100	....

FRIDAY, APRIL 5, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	2,000	18,000	15,000
Kansas City	500	4,500	4,000
Omaha	1,500	6,500	13,000
St. Louis	700	10,000	1,000
St. Joseph	400	2,500	6,500
Sioux City	1,000	5,500	2,500
St. Paul	1,400	7,500	300
Oklahoma City	300	2,100	....
Fort Worth	1,700	2,600	2,800
Milwaukee	200	600	100
Denver	200	200	14,000
Wichita	200	1,900	600
Indianapolis	400	4,000	200
Pittsburgh	......	1,500	800
Cincinnati	300	1,400	100
Buffalo	100	2,400	1,800
Cleveland	100	1,100	1,000

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, April 4, 1929, as reported to THE NATIONAL PROVISIONER by direct wire of the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hvy. wt. (250-350 lbs.) med-ch.	$11.00@11.40	$11.15@11.40	$10.65@11.15	$10.50@11.15	$10.75@11.00
Med. wt. (200-250 lbs.) med-ch.	11.00@11.50	11.25@11.50	10.70@11.15	10.35@11.20	10.80@11.00
Lt. wt. (160-200 lbs.) com-ch.	10.75@11.50	11.00@11.50	10.40@11.15	10.45@11.20	10.75@11.00
Lt. lt. (130-160 lbs.) com-ch.	9.75@11.40	10.00@11.40	10.00@11.00	10.00@11.00	10.75@11.00
Packing sows, smooth and rough	10.00@10.50	9.70@10.20	9.75@10.35	9.25@10.25	9.50@10.00
Sltr. pigs (130 lbs. down) med-ch.	8.50@10.60	8.25@10.25	....	9.20@10.60	10.50@10.75
Av. cost and wt., Wed. (pigs excl.)	11.54-249 lb.	11.07-211 lb.	11.00-254 lb.	11.05-246 lb.	11.10-233 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.	12.60@14.50	....	....	....	....
STEERS (1,300-1,500 LBS.):					
Choice	14.00@14.75	13.50@14.25	13.25@14.25	13.15@14.00	12.75@13.75
Good	13.25@14.00	12.50@13.50	12.25@13.25	12.40@13.15	11.60@12.75
STEERS (1,100-1,300 LBS.):					
Choice	14.00@14.75	13.75@14.50	13.25@14.50	13.15@14.25	12.90@14.10
Good	13.25@14.00	12.75@13.75	12.50@13.50	12.50@13.50	11.75@12.90
STEERS (950-1,100 LBS.):					
Choice	14.00@15.00	13.75@14.75	13.50@14.75	13.50@14.50	13.10@14.50
Good	13.50@14.00	13.00@14.00	13.00@13.75	12.75@13.75	11.90@13.10
STEERS (800 LBS. UP):					
Medium	12.00@13.50	11.75@13.00	11.75@13.00	11.75@12.75	10.75@11.90
Common	9.75@12.00	9.50@12.00	9.25@11.75	9.50@11.75	8.50@11.00
STEERS (FED CALVES AND YEARLINGS 750-950 LBS.):					
Choice	14.25@15.00	14.00@14.75	13.75@14.75	13.75@14.75	13.00@14.25
Good	13.50@14.25	13.00@14.00	13.00@13.75	12.75@13.75	11.75@13.00
HEIFERS (850 LBS. DOWN):					
Choice	13.50@14.25	13.25@14.25	12.75@13.75	12.50@14.00	12.50@13.25
Good	12.50@13.50	12.25@13.25	12.00@12.75	11.50@13.00	11.00@12.50
Common-med.	9.00@12.50	8.75@12.25	8.50@12.00	8.25@11.75	7.75@11.00
HEIFERS (850 LBS. UP):					
Choice	11.25@14.00	11.25@13.25	11.25@13.25	11.25@13.00	10.75@12.50
Good	10.50@13.50	10.25@12.75	10.00@12.25	11.00@12.25	9.75@11.65
Medium	9.75@12.50	9.00@11.75	8.75@11.50	8.50@11.50	9.00@10.50
COWS:					
Choice	10.25@11.00	10.25@11.00	10.25@11.00	10.00@11.00	9.75@10.50
Good	9.00@10.25	9.50@10.25	9.25@10.25	9.00@10.00	9.00@ 9.75
Common-med.	7.75@ 9.00	8.00@ 9.50	7.50@ 9.25	7.25@ 9.00	7.50@ 9.00
Low cutter and cutter	6.25@ 7.75	5.75@ 8.00	6.00@ 7.50	5.25@ 7.25	5.50@ 7.50
BULLS (YEARLINGS EXC.):					
Beef, good-ch.	9.50@10.50	9.25@10.50	9.25@10.25	9.00@10.00	8.60@10.00
Cutter-med.	8.00@ 9.60	7.50@ 9.25	7.50@ 9.25	7.00@ 9.00	7.50@ 8.75
CALVES (500 LBS. DOWN):					
Medium-ch.	9.50@12.00	9.50@12.50	9.50@12.50	9.50@12.50	8.25@11.00
Cull-common	6.50@ 9.50	6.50@ 9.50	6.50@ 9.50	6.50@ 9.50	7.00@ 8.25
VEALERS (MILK-FED):					
Good-ch.	12.75@16.50	13.50@15.00	12.50@15.00	11.50@15.00	12.00@15.00
Medium	11.00@12.75	11.00@13.50	11.00@12.50	9.00@11.50	9.00@12.00
Cull-common	7.50@11.00	6.00@11.00	6.00@11.00	6.00@ 9.00	7.00@ 8.50
SLAUGHTER SHEEP AND LAMBS:					
Lambs (84 lbs. down) good-ch.	16.60@17.75	16.25@17.25	16.25@16.90	15.75@17.00	15.75@16.50
Lambs (92 lbs. down) med.	15.75@16.60	14.75@16.25	15.00@16.25	14.75@15.75	14.75@15.75
Lambs (all weights) cull-com.	12.00@15.75	11.00@14.75	11.00@15.00	10.00@14.75	10.25@14.75
Yearling wethers (110 lbs. down) medium-choice	11.50@15.50	10.50@14.50	11.00@14.75	10.50@14.75	10.50@14.50
Ewes (120 lbs. down) med-ch.	9.25@11.50	8.75@10.50	8.50@11.00	8.50@10.50	8.25@10.50
Ewes (120-150 lbs.) med.-ch.	9.00@11.25	8.25@10.25	8.25@10.75	8.25@10.25	8.00@10.50
Ewes (all weights) cull-com.	4.25@ 9.25	4.25@ 8.75	4.00@ 8.50	4.00@ 8.50	4.00@ 8.25

SLAUGHTER REPORTS

Special reports to The National Provisioner showing livestock slaughtered at 15 centers for the week ended March 30, 1929, with comparisons:

CATTLE.

	Week ended Mar. 30.	Prev. week.	Cor. week, 1928.
Chicago	19,802	19,775	23,323
Kansas City	19,211	21,322	19,654
Omaha	17,173	22,522	17,415
St. Louis	6,478	6,879	11,375
St. Joseph	6,910	8,400	8,432
Sioux City	8,727	9,631	8,657
Wichita	1,608	1,981	....
Fort Worth	4,150	3,295	5,067
Philadelphia	1,285	1,415	1,601
Indianapolis	1,493	1,515	1,521
Boston	1,199	1,332	1,118
New York & J. C.	8,507	8,348	9,078
Oklahoma City	2,724	2,984	4,461
Cincinnati	2,788	2,878	2,519
Denver	3,027	2,988	3,676
Total	105,082	115,265	118,497

HOGS.

	Week ended Mar. 30.	Prev. week.	Cor. week, 1928.
Chicago	122,366	108,232	139,400
Kansas City	25,671	24,007	39,640
Omaha	44,699	55,240	62,597
St. Louis	18,025	23,234	31,475
St. Joseph	19,705	23,412	24,059
Sioux City	33,480	40,269	47,586
Wichita	8,734	7,461	....
Fort Worth	10,742	11,720	10,939
Philadelphia	14,314	15,804	20,066
Indianapolis	13,546	14,886	18,180
Boston	12,312	11,193	14,634
New York & J. C.	45,084	46,518	62,696
Oklahoma City	9,904	11,947	10,134
Cincinnati	18,503	22,021	19,806
Denver	8,160	7,984	13,775
Total	405,245	423,928	514,987

SHEEP.

	Week ended Mar. 30.	Prev. week.	Cor. week, 1928.
Chicago	40,084	34,441	43,490
Kansas City	23,385	26,405	31,628
Omaha	31,157	31,277	37,858
St. Louis	3,416	2,086	2,938
St. Joseph	26,173	27,280	26,138
Sioux City	8,716	7,822	5,960
Wichita	2,598	3,280	....
Fort Worth	4,506	2,810	2,812
Philadelphia	4,868	3,504	4,356
Indianapolis	182	657	188
Boston	2,577	1,524	3,249
New York & J. C.	42,814	39,808	47,065
Oklahoma City	92	139	157
Cincinnati	672	840	1,033
Denver	3,220	6,382	5,697
Total	194,460	188,255	212,530

AUSTRALIAN TALLOW EXPORTS.

Exports of tallow from Australia during 1928 totaled 35,055 tons, according to the U. S. Department of Commerce, all of which went to Europe, compared with 38,913 tons in 1927 and 35,236 tons in 1926.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, March 30, 1929, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	6,505	4,710	15,561
Swift & Co.	4,028	7,586	14,668
Morris & Co.	2,309	3,186	2,474
Wilson & Co.	3,861	3,496	7,381
Anglo-Amer. Prov. Co.	650	3,032	....
G. H. Hammond Co.	1,849	3,612	....
Libby, McNeill & Libby	600	....	....

Brennan Packing Co., 7,235 hogs; Independent Packing Co., 3,127 hogs; Boyd, Lunham & Co., 3,554 hogs; Western Packing & Provision Co., 5,793 hogs; Agar Packing Co., 5,257 hogs; others, 62,800 hogs.

Totals: Cattle, 19,802; calves, 14,331; hogs, 113,388; sheep, 40,084.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,025	1,141	3,743	3,593
Cudahy Pkg. Co.	2,940	581	3,849	6,571
Fowler Straub Co.	503	....	....	....
Morris & Co.	1,799	617	534	2,159
Swift & Co.	3,920	785	10,503	5,564
Wilson & Co.	3,232	572	4,222	5,185
Local butchers	991	105	2,820	313
Total	15,410	3,801	25,671	23,385

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	4,142	9,851	8,600
Cudahy Pkg. Co.	4,424	9,550	6,570
Dold Pkg. Co.	986	5,538	....
Morris & Co.	1,105	4,404	5,692
Swift & Co.	4,868	10,960	12,072
Eagle Pkg. Co.	8	....	....
M. Glassburg	1	....	....
Hoffman Bros.	62	....	....
Mayerowich & Vail	3	....	....
Omaha Pkg. Co.	45	....	....
J. Rife Pkg. Co.	23	....	....
J. Roth & Sons	137	....	....
So. Omaha Pkg. Co.	55	....	....
Lincoln Pkg. Co.	382	....	....
Morrell & Co.	144	....	....
Nagle Pkg. Co.	250	....	....
Sinclair Pkg. Co.	372	....	....
Wilson & Co.	487	....	....
Others	....	18,432	....
Total	17,494	58,735	32,934

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	761	1,107	2,497	731
Swift & Co.	1,847	2,651	3,300	806
Morris & Co.	883	283	587	42
East Side P. Co.	920	99	4,981	....
American P. Co.	4	23	1,346	21
St. L. Ind. Pkg. Co.	485	....	....	....
All others	1,578	1,570	5,312	1,816
Total	6,478	5,733	18,023	3,416

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,351	1,011	10,663	17,595
Armour and Co.	1,411	590	4,792	5,452
Morris & Co.	1,162	326	4,058	3,126
Others	3,145	8	5,234	4,578
Total	8,069	1,935	24,747	30,751

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,844	270	13,613	2,871
Armour and Co.	2,741	274	14,434	3,666
Swift & Co.	1,711	262	7,582	3,487
Smith Bros.	6	1	38	....
Local butchers	117	34	....	....
Others	2,344	115	7,316	....
Total	9,763	956	42,983	10,024

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,015	308	4,257	57
Wilson & Co.	910	419	4,304	35
Others butchers	72	....	466	....
Total	1,997	727	9,027	92

Not including 877 hogs bought direct by Oklahoma City packers.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	701	380	12,821	2,596
Dold Pkg. Co.	343	16	5,849	2
F. Dold & Sons Co.	44	....	191	....
Wichita D. B. Co.	21	....	....	....
Dunn-Ostertag	71	....	....	....
Keefe-LeStourgeon	32	....	....	....
Total	1,212	396	18,861	2,598

DENVER.

	Cattle.	Calves	Hogs.	Sheep.
Swift & Co.	1,667	241	3,219	11,347
Armour and Co.	1,825	258	2,998	5,986
Blayney-Murphy	626	116	2,310	....
Others	1,129	284	1,735	1,288
Total	5,247	899	10,262	18,621

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,216	4,567	11,678	1,008
Cudahy Pkg. Co.	401	1,350	....	215
Hertz Bros.	157	16	....	....
Swift & Co.	5,187	6,894	23,417	1,575
United D. Bf. Co.	1,425	113	....	....
Others	1,201	48	8,756	....
Total	11,587	12,988	43,851	2,799

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,321	8,457	6,752	....
United D. Bf. Co.	53	....	....	....
The Layton Co.	....	....	869	....
R. Gumz & Co.	91	53	97	....
N.Y.B.D.M. Co., N.Y.	34	....	....	....
Armour and Co.	548	4,205	97	....
Others	722	594	137	101
Total	2,769	13,309	7,952	101

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Foreign	1,096	2,417	19,174	483
Kingan & Co.	1,448	615	9,799	182
Ind'pls. Abt. Co.	945	223	993	32
Armour & Co.	412	30	1,178	41
Hilgemeier Bros.	4	....	1,349	....
Brown Bros.	158	23	196	7
Riverview Pkg. Co.	17	....	171	....
Schussler Pkg. Co.	10	14	389	....
Ind. Prov. Co.	45	15	352	12
Meier Pkg. Co.	103	11	339	....
Maas Hartman Co.	28	12	....	5
Art Wabnitz	9	57	....	42
Hoosier Abt. Co.	17	....	....	....
Others	375	67	264	158
Total	4,667	3,484	34,204	962

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
Ideal Pkg. Co.	....	....	440	....
C. A. Freund	67	51	121	....
S. W. Gall	....	7	....	154
J. Hilberg & Son	40	....	....	44
Gus Juengling	128	136	....	66
E. Kahn's Sons Co.	505	336	1,899	65
Kroger G. & B. Co.	61	191	1,719	....
Lohrey Pkg. Co.	2	....	258	....
H. H. Meyer P. Co.	....	....	1,292	....
W. G. Rehn & Son	115	32	....	....
A. Sander Pkg. Co.	4	....	823	....
J. Schlachter & Son	173	258	....	113
J. & F. Schroth P. Co.	15	....	2,354	....
Vogel & Son	7	5	411	....
J. F. Stegner	141	138	....	....
Foreign	176	776	2,815	261
Total	1,434	1,930	12,132	703

Not including 645 cattle, 8,998 hogs and 174 sheep bought direct by Cincinnati packers.

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended Mar. 30, 1929, with comparisons:

CATTLE.

	Week ended Mar. 30.	Prev. week.	Cor. week, 1928.
Chicago	19,802	19,775	23,323
Kansas City	15,410	16,510	16,126
Omaha (Inc. calves)	17,494	22,462	18,991
St. Louis	6,478	6,789	11,375
St. Joseph	8,069	9,614	9,003
Sioux City	9,763	11,657	9,479
Oklahoma City	1,997	1,780	3,352
Wichita	1,212	1,419	1,947
Denver	5,247	8,264	3,711
St. Paul	11,587	10,915	10,779
Milwaukee	2,769	2,554	1,989
Indianapolis	4,667	4,371	4,418
Cincinnati	1,434	1,810	1,566
Total	105,929	117,920	116,059

HOGS.

	Week ended Mar. 30.	Prev. week.	Cor. week, 1928.
Chicago	113,388	103,606	139,400
Kansas City	25,671	24,007	37,883
Omaha	58,735	75,919	101,251
St. Louis	18,023	22,234	31,475
St. Joseph	24,747	29,330	32,343
Sioux City	42,983	61,052	77,366
Oklahoma City	9,027	11,156	10,134
Wichita	18,861	15,981	20,654
Denver	10,262	11,096	10,740
St. Paul	43,851	53,624	54,681
Milwaukee	7,952	7,858	9,748
Indianapolis	34,204	28,531	33,683
Cincinnati	12,132	7,532	17,429
Total	419,836	451,935	576,787

SHEEP.

	Week ended Mar. 30.	Prev. week.	Cor. week, 1928.
Chicago	40,084	34,441	43,490
Kansas City	23,385	26,405	31,383
Omaha	32,934	38,589	47,334
St. Louis	3,416	1,698	2,938
St. Joseph	30,751	35,339	32,076
Sioux City	10,024	8,251	4,903
Oklahoma City	92	139	157
Wichita	2,598	3,280	1,721
Denver	18,621	36,280	23,836
St. Paul	2,799	2,549	2,965
Milwaukee	101	441	493
Indianapolis	962	1,820	2,801
Cincinnati	703	1,498	869
Total	166,470	190,730	194,966

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Mar. 25	19,823	5,218	64,550	16,858
Tues., Mar. 26	8,266	4,968	22,942	11,558
Wed., Mar. 27	8,437	3,353	14,390	12,007
Thur., Mar. 28	7,785	5,261	20,436	10,409
Fri., Mar. 29	1,730	997	17,221	5,596
Sat., Mar. 30	300	200	4,000	4,000
Total for week	46,341	19,997	143,539	60,518
Previous week	43,794	20,047	147,010	54,180
Year ago	45,419	18,525	186,041	65,793
Two years ago	56,968	15,625	156,746	61,994

Receipts for month and year to March 30, with comparisons:

	March 1929.	March 1928.	Year 1929.	Year 1928.
Cattle	174,663	178,305	565,623	588,416
Calves	72,102	74,236	182,941	202,238
Hogs	586,138	887,770	2,524,469	3,044,287
Sheep	264,737	248,775	843,443	895,362

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Mar. 25	4,553	21	9,399	3,696
Tues., Mar. 26	2,242	199	3,943	4,413
Wed., Mar. 27	2,988	63	2,290	3,510
Thur., Mar. 28	2,516	300	3,565	4,999
Fri., Mar. 29	1,662	90	7,420	2,505
Sat., Mar. 30	100	....	1,500	1,000
Total for week	14,061	673	28,117	20,123
Previous week	12,213	773	39,282	20,328
Year ago	13,996	776	55,612	18,260
Two years ago	16,789	726	41,160	14,130

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Mar. 30	$12.65	$11.40	$ 8.35	$16.70
Previous week	12.95	11.70	8.25	16.95
1928	13.00	8.05	8.95	16.35
1927	10.90	10.90	8.50	15.75
1926	9.50	11.75	7.95	13.05
1925	10.35	13.65	8.50	15.45
1924	9.55	7.35	10.00	15.90
Av. 1924-1928	$10.65	$10.35	$ 8.80	$15.30

SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended Mar. 30	32,000	116,000	40,000
Previous week	31,581	107,728	33,852
1928	32,323	130,429	47,533
1927	40,179	115,586	47,864
1926	47,711	93,868	73,473
1925	38,744	87,547	50,700
1924	34,910	138,937	45,006

*Saturday, March 30, estimated.

CHICAGO HOG SLAUGHTERS.

Hogs slaughtered at Chicago under federal inspection for week ended March 29, 1929, with comparisons:

Week ended Mar. 29	122,366
Previous week	108,232
Year ago	139,400
1927	120,400
1926	63,400
1925	55,000

CHICAGO HOG SUPPLIES.

Supplies of hogs purchased by Chicago packers and shippers during the week ended Thursday, April 4, 1929, were as follows:

	Week ended Apr. 4.	Prev. week.
Packers' purchases	70,984	80,765
Direct to packers	24,242	40,726
Shippers' purchases	24,198	25,790
Total supplies	119,424	147,281

U. S. INSPECTED HOG KILL.

Hogs slaughtered under federal inspection at seven centers during the week ended Friday, March 29, 1929, with comparisons:

	Wk. ended Mar. 29.	Prev. week.
Chicago	122,366	108,232
Kansas City, Kans.	56,508	50,676
Omaha	55,443	37,514
*St. Louis	47,476	46,483
Sioux City	41,392	37,185
St. Paul	52,624	43,954
New York City	30,770	32,607

*Includes East St. Louis, Ill.

PRESERVING THE NATION'S SUPPLIES

In the preservation of foodstuffs, where reliability is a most essential factor and nothing can be left to chance, Dow Straight Calcium Chloride and other chemicals are establishing new high standards for effectiveness.

You will find in Dow Calcium Chloride a freedom from magnesium and other objectionable impurities that insures against excessive corrosion, inefficiency and costly repairs.

The exceptional uniformity and purity of Dow Sodium Sulphide, Epsom Salt Technical, and Salt make their use especially desirable by packers and provisioners.

Let us quote on your requirements of

Sodium Sulphide
Solid and Flake 60-62%
Crystals 30-33%
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Chloride 73-75% Solid
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DOW

DOW CALCIUM CHLORIDE

Solid 73-75%
Flake 77-80%

Ice and Refrigeration

REFRIGERATION NOTES.

The National Terminals Corp., owning and operating terminal warehouses in Cleveland, Chicago and Indianapolis, has issued 52,000 units of seven per cent cumulative convertible preferred stock and partipicating preference stock, one share of each equaling a unit, priced at $39.25 per unit. A combined cumulative dividend of $2.75 is payable on each unit, and the participating preference stock is listed on the Chicago stock exchange.

The Northern Refrigerator Car Co., Cudahy Co. and the Merchants Despatch, Inc., of Rochester, N. Y., have signed a merger agreement in which the Cudahy concern is succeeded by the Northern Car Company. The latter firm was organized recently by Merchants Despatch, Inc., which is owned by the New York Central Railroad.

The Refrigeration Equipment Corporation of Texas has been organized in San Antonio, Tex., and has taken over representation of the Frick Co., of Waynesboro, Pa., in southwest Texas. The new corporation will furnish plans, specifications and installations of equipment for cold storage and ice plants, and also will engage in general engineering work. Officers are E. W. Staph, president; F. P. Gerling, vice-president and general manager; C. Y. Blacknall, secretary-treasurer.

The Dry Ice Corp. of Texas and Louisiana announces that the first manufacturing unit to be established in these two states will be located at Fort Worth, Tex. Bids for general construction and equipment are being received. The plant will be operated in conjunction with the Parker-Brown Co., who will furnish CO_2 gas, beginning about May 15.

The Southwestern Stores, Inc., is receiving bids for construction of a one-story cold storage building at Tulsa, Okla.

The Crozet Cold Storage Corp. has been incorporated at Crozet, Va., with capital of $300,000, and has let contracts for construction of a $200,000 plant at that point. Officers of the new firm are J. A. O'Neill, president; T. W. Woollen, vice-president, and D. D. MacGregor, secretary and treasurer.

NEW STORAGE PLANT TO OPEN.

The new cold storage warehouse of the Merchants Terminal Corporation, Baltimore, Md., is soon to be completed and opened for business, providing one of the largest cold storage warehouses in the Southeast. The completed plant will be 12 stories high, of fireproof construction, and will have 27 refrigerated and ventilated rooms providing 2,000,000 cubic feet of storage space. It is equipped with the Moore system of ventilation and humidity control, and refrigerating equipment was furnished by the York Ice Machinery Corp.

Officers of the company are: Harry Hoffberger, president; J. H. Hoffberger, vice-president; S. C. Hoffberger, treasurer, and Joseph C. Hoffberger, secretary. Carl Peterson, formerly with the Syracuse Cold Storage Co., Syracuse, N. Y., will be manager.

U. S. COLD STORAGE EARNINGS.

The annual report of the United States Cold Storage Corp., Chicago, for 1928 shows gross revenues for the year of $1,589,827, an increase of $72,928 over 1927.

Net profits for the year were $297,552, or $3,226 more than the preceding year, and the contingent reserves also increased by $19,257 during 1928. Profits for 1928 amounted to $3.91 per share, after preferred dividends on 42,000 shares of no-par common stock outstanding. The net profit in 1927 was $294,326, or $3.84 a share on the same share basis as in 1928.

It is said by officials of the company that the present financial position is the best in its history. The consolidated balance sheet as of Dec. 31, 1928, shows total current assets of $1,860,717, an increase of $165,063 over the year before and two and one-half times current liabilities of $741,733, which were $164,822 less than on Dec. 31, 1927. The increase in net current assets is $329,885.

ICELESS REFRIGERATOR CARS.

Packers who are keeping informed on the development of the refrigerator car cooled by mechanical means will be interested in two trips made recently by one type of this equipment.

In one case the car was loaded with frozen fish at Groton, Conn., and shipped to San Antonio, Tex. There were 30,000 lbs. of the product—frozen haddock fillets—the temperature of which when placed in the car was 24 degs. F.

The car was in transit eight days, the average outside temperature being 72 degs. F., with a maximum of 98 degs. and a minimum of 46 degs. When the fish was unloaded it had a temperature of 21 degs., the maximum temperature inside the car at any one time being 24 degs. The lowest temperature inside the car during the trip was 16 degs.

In the other case the car was loaded with meat at Buffalo, N. Y., and routed to Wichita, Kans. The load consisted of 33,000 lbs. of S. P. bellies. These had a temperature of 42 degs. at the time they were loaded, and were placed in the car in bulk.

The car was in transit five days, the average outside temperature being 61 degs., with a minimum of 46 degs. and a maximum of 88 degs. The temperature of the meat when unloaded was 34 degs.

The cars were standard refrigerators with such modifications as were necessary to adapt them to the installation of the refrigerating equipment. They were 40 ft. 10½ in. over striking plates. The loading space was 35 ft. long, 8 ft. 1⅜ in. wide and 6 ft. 10-7/16 in. high.

Among the advantages of this type of mechanically refrigerated car, the manufacturer claims, are the following:

1—The temperatures obtainable are lower than can be maintained with ice refrigeration, and they can be maintained automatically at any desired point.

2—The temperatures are more uniform throughout the car, as the cooling medium is distributed over the entire ceiling. Cooling is not dependent on circulation for half the length of the car.

3—With the same overall length of car, more loading space is provided, as the refrigerating apparatus takes but one-half the space required for ice.

4—No limit is placed on the length of the loading space, as the evaporator can be made as long as required. The length of the loading space in cars refrigerated with ice is limited by the distance the cooling air will circulate. The new system makes possible the building of longer cars.

5—There is no ice water or brine to be a source of damage to cars and structures over which the cars pass.

6—There will be a considerable saving of time in handling these cars enroute.

MEAT PACKING AND EDUCATION.

(Continued from page 31.)

study in the packing industry. This past year the group was made up of seven men from as many states. It is exepcted that, if such men will desire to work in the Institute and university each year, occasional men who desire to work on research problems may remain for a longer period.

Eventually this should lead to a better understanding of some of the problems that lie in the borderland between live stock production and the packing industry.

Heretofore the instructional materials published by the Institute have been mimeographed, in order that revisions might be made prior to printing them in book form. Selections from these mimeographed materials, together with new manuscripts now available, deserve permanent publication.

Books to be Published.

Provision accordingly has been made for the publication of this series of Institute of Meat Packing books by the University of Chicago Press. The first two of the series, "Personnel and Labor Problems in the Packing Industry," by A. H. Carver of the Department of Industrial Relations of Swift & Company, and vice-chairman of the Committee on Educational Plans, and "Packinghouse Accounting," by the Committee on Accounting of the Institute of American Meat Packers, already have been published. Two additional books—"Meat Through the Microscope," by Dr. C. Robert Moulton, director of the Department of Nutrition, Institute of American Meat Packers, and "Merchandising Packinghouse Products," by E. L. Rhoades, assistant director of the Institute of Meat Packing—are now on the press.

Economic Research Studies.

It is expected that other books will be added to this series each year, leading eventually to an accumulation of published information covering each important phase of the packing business.

One of the purposes of the Institute

of Meat Packing at the University of Chicago is research, especially in economics. Negotiations conducted during the year resulted in provision for four major research studies, which are being financed jointly by the Institute and the University of Chicago. These studies include:

To Conduct Basic Study.

First, a survey of basic statistical and census data bearing upon the packing industry, together with an interpretation of some of the fundamental economic factors which have affected its development. Special attention is being given to price fluctuations in relation to consumer demand for meat and meat products. Prof. John H. Cover, director of the Bureau of Business Research, University of Pittsburgh, on leave of absence from Pittsburgh for one year, is conducting this work.

A second study, under the direction of Dr. W. H. Spencer of the School of Commerce and Administration, University of Chicago, will deal with laws, regulatory measures and decisions in the packing industry. This study also will be completed within one year after it is started.

A third study dealing with capitalization, costs and profits in the packing industry, is under way. This work will continue over a two-year period, but a preliminary report will be made at the end of the first year.

A fourth research study, dealing with chain store developments from the point of view of the effect of chains on the merchandising of packinghouse products, also is under way. E. L. Rhoades, assistant director, Institute of Meat Packing, is in charge of this study.

The genuine interest in and the support already given to these studies by member companies and by the University of Chicago, indicate the timeliness of cooperative research in economics under a plan which brings to the task the combined resources of the industry and the university.

The Whole Educational Program.

During the year just closed, attention has been given not only to the administration of the educational work formerly supported under the Department of Industrial Education and the Institute of Meat Packing, but to the re-appraisal of these activities in terms of the entire educational problem faced by individual member companies and by the Institute of American Meat Packers.

The following basic principles and proposals have been formulated:

I. Any program of education undertaken by the Institute of American Meat Packers should be based upon the assumption that each member company is to support educational activities within its own organization. Because of the opportunity for intimate personal contact within and between departments, such a program of education may well encompass the entire range of personnel, from technicians to executives.

The work will be both formal and informal in character, and in order that it may be effective, responsibility must be centralized. This necessitates the designation of an educational officer. Through this company officer, and at the same time through some chief executive of the company, all educational work of the Institute of American Meat Packers should clear.

It is also assumed that individual companies and the Institute of American Meat Packers will fully utilize public and private educational agencies before undertaking to administer educational activities either on a company or an intercompany basis.

In general, it should be possible to use outside agencies for basic general training, but instruction of a specialized or applied character, for the most part, should be provided by the industry. The Department of Industrial Education of the Institute should provide advisory service on organization and instructional problems.

Industrial Education Work.

II. There are certain educational activities which may be better cared for by the Institute of American Meat Packers than by individual companies. These include:

1. The pre-employment training of carefully selected young men who desire to enter the packing industry upon the completion of a college course with basic preparation in science, economics, and commerce. The residence course at the University of Chicago undertakes to fill this need.

2. It is probable that in the larger meat packing centers there will be continuous demand for intercompany courses in such subjects as statistics, economics and science.

It should be clear, however, that any such courses offered through the Institute of Meat Packing should supplement rather than replace work offered in company training departments. In the main, it should be expected that these courses will be pitched on a higher level than is possible for instruction offered by an individual company, and that they will deal with general basic principles rather than with detailed company practice. There is a strong presumption against the administration of evening courses in the Institute which would discourage the development of effective programs of instruction within the individual companies.

Personnel and Home Study Work.

3. Outstanding men in the industry should be encouraged to go forward with independent problems within their own companies. Much of this work deserves university credit. Because of the nature of the material used in such studies, the work must be of a confidential nature. The Institute of Meat Packing, through its university affiliations, can render service through directing attention to the opportunities for this type of cooperative training.

4. The home-study instruction offered through the Institute of Meat Packing is now virtually self-supporting. This makes it possible for member companies to benefit just to the extent to which they use this branch of the educational service. These courses have served from the beginning a relatively large number of individuals who are more or less isolated and to whom other courses are not available. Wherever possible, it is urged that this instruction be combined with plant conference work under the leadership of a company official.

5. The setting up of company programs of education will make it possible for the Department of Industrial Education of the Institute of American Meat Packers to render valuable consulting service. This service will be especially helpful to the smaller companies.

6. It is clear that certain of the basic instructional materials for use in company training can be prepared to better advantage through the Institute than by individual companies. Such cooperative publication should not interfere with individual company initiative.

Conferences and Courses.

7. It is believed that through short formal or informal conferences on methods, the Institute of American Meat Packers may contribute to the effectiveness of instructors who work in plant schools supported by member companies.

8. Courses for those not in the industry, but who need to be informed regarding particular aspects of the business, should be administered either directly through the Institute of Meat Packing or in cooperation with educational institutions. The summer short course offered at the University of Chicago for members of departments of animal husbandry and economics in agricultural colleges is representative. Such courses or conferences may do much to make for a better understanding of the industry in all its social and economic relationships.

9. The Institute of American Meat Packers should serve as a focal point and clearing house for research and for forward-looking information or ideas emanating from agricultural college experiment stations, or from other sources. The Institute of Meat Packing, through the summer short course, through contact with agricultural colleges and through other relationships, should discover men who are engaged in productive research and who need the kind of opportunity provided by the Institute, representing the industry and a large university.

Research in Economics.

10. Research work in economics should be encouraged through the Institute of Meat Packing insofar as problems undertaken represent basic, fundamental considerations of importance to the industry and to cooperating agencies. The present tendency to look at the industry in its entirety presents an occasion for such cooperative research on a sound and fundamental basis.

III. The nature of the educational work which may justifiably be undertaken by the Institute of American Meat Packers makes it desirable to continue close contact with one or more large universities. It should be assumed that the director and his assistants will spend a large proportion of their time organizing, administering or actually conducting research work for which specific funds will be set aside.

The Committee on Educational Plans which submitted this report consisted of A. H. Carver, vice-chairman; J. H. Bliss, A. W. Cushman, B. C. Dickinson, L. B. Dorr, M. F. Dugan, R. F. Eagle, George A. Eastwood, H. G. Ellerd, George L. Franklin, F. J. Gardner, J. F. Gearen, Jr., Irving E. Hand, Charles Hauck, J. A. Hawkinson, E. D. Henneberry, F. A. Honnell, L. S. Dennig, A. T. Kearney, R. T. Keefe, H. G. Kenagy, W. Lee Lewis, C. Robert Moulton, J. P. Murphy, S. T. Nash, Chester G. Newcomb, E. E. Nott, J. C. Peyton, W. F. Schluderberg, H. M. Shulman, R S. Sinclair, H. D. Tefft, J. E. Wagner, E. N. Wentworth, R. E. Yocum.

PERISHABLE FREIGHT HEARINGS.

The subjects following will be given conisderation by the National Perishable Freight Committee at a shippers' public hearing to be held at committee headquarters, Room 308, Union Station Building, 516 West Jackson Blvd., Chicago, Ill., on Tuesday, April 9, 1929, commencing at ten o'clock in the morning:

No. 1927—Top icing shipments of vegetables.

No. 2092 — Shippers' instructions — waybill notations.

No. 2100—Refrigeration charges on fruit juices from Florida Group B points.

No. 2103—Change from refrigeration to heater service—furnishing heater service to vegetables with ice on top of packages.

No. 2107—Protective service against cold on bananas.

No. 2114 — Transporting perishable freight pre-iced by carriers and subsequently cooled by shippers.

No. 2115—Handling pre-cooled vegetables, etc., from Florida in dry refrigerator cars.

No. 2116—Extension of time limit of return transportation caretakers.

No. 2117—Change in season for carriers' protective service against cold.

No. 2118 — Standard ventilation — manipulating ventilators at 38 degs. F. in lieu of 32 degs.

No. 2119—Furnishing stoves or heaters to shipments of sweet potatoes handled under shippers' protective service against cold.

No. 2120—Minimum charge for ice and salt.

No. 2122—Shipments transported under Rule 240 reconsigned in transit.

No. 2123 — Charges on shipments reconsigned and moving under through stated refrigeration charges.

No. 2124—List of perishable commodities — refrigeration charges on flavocados.

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended March 30, 1929, with comparisons;

Western drsd. mts:	Week ended Mar. 30.	Prev. week.	Cor. week, 1928.
Steers, carcasses	6,643½	6,989	5,606
Cows, carcasses	653½	922	601½
Bulls, carcasses	147	90	177½
Veals, carcasses	12,762	10,825	11,217
Lambs, carcasses	20,511	25,475	18,209
Mutton, carcasses	924	2,126	714
Beef cuts, lbs.	233,479	228,456½	429,900
Pork cuts, lbs.	1,782,457	1,578,135½	1,523,533
Local slaughters:			
Cattle	8,507	8,348	9,078
Calves	15,763	15,105	15,103
Hogs	45,084	46,518	62,696
Sheep	42,814	39,808	47,035

MEAT EXPORTS FROM MEXICO.

A number of changes, effective March 21, 1929, have been made by the Mexican government in the duties on cattle exported from that country, according to reports to the U. S. Department of Commerce. The rate of duty has been increased on cows exported, but considerably decreased on bulls. Other changes provide for the free export of specified numbers of bulls and cows as premiums on the export of certain quantities of fresh meats, dried meats, ham, bacon, preserved meats and meats packed in bottles, jars or tins.

Meat Production and Consumption Statistics

Meat and livestock production and consumption for January, 1929, as compiled by the U. S. Bureau of Agricultural Economics, with comparisons:

CATTLE, CALVES, BEEF AND VEAL.

	3-year average.[1]	Jan., 1928.	Jan., 1929.	Total or average, year. 3-yr. avg.[1]	1928.
Inspected slaughter:					
Cattle	772,208	711,104	735,685	9,389,186	8,467,308
Calves	396,491	383,264	369,010	4,902,806	4,679,922
Carcasses condemned:					
Cattle	6,792	5,388	4,679	79,325	64,723
Calves	1,037	1,062	961	10,380	9,985
Average live weight:					
Cattle	958.81	941.04	967.26	952.66	[2] 947.93
Calves	171.69	168.63	169.69	176.09	[2] 175.94
Average dressed weight:					
Cattle	509.47	497.97	523.87	510.85	[2] 507.47
Calves	100.39	95.04	99.78	101.31	[2] 98.85
Total dr. wt. (not incl. condemned), lbs.:					
Beef	390,268,806	351,425,397	382,952,113	4,758,509,622	4,265,056,261
Veal	39,745,804	36,324,478	36,723,929	495,039,177	461,951,567
Storage:					
Beginning of month—					
Fresh beef	62,390,000	54,968,000	77,051,000	37,394,000	34,519,000
Cured beef	25,215,000	21,979,000	21,862,000	21,294,000	17,451,000
End of month—					
Fresh beef	57,936,000	50,673,000	72,117,000	37,872,000	36,360,000
Cured beef	24,545,000	20,978,000	21,873,000	21,203,000	17,441,000
Exports:[3]					
Fresh beef and veal	220,825	207,811	318,827	2,268,343	2,371,295
Cured beef	1,163,106	615,941	733,599	14,628,521	9,364,979
Canned beef	190,140	161,583	102,086	2,432,085	1,899,225
Oleo oil and stearine	6,106,965	4,673,344	4,904,813	85,103,411	66,061,925
Tallow	444,693	237,418	180,011	6,816,517	3,210,840
Imports:					
Fresh beef and veal	1,504,829	1,884,553	1,725,186	40,333,512	58,320,444
Beef, veal—pickled, cured	(4)	649,570	69,842	....	8,469,038
Beef, canned	2,065,791	2,800,524	5,745,763	37,869,677	55,155,841
Receipts, cattle and calves[5]	1,814,090	1,771,021	1,634,796	22,703,751	21,476,475
Cattle on farms Jan. 1	....	55,681,000	55,751,000	....	....
Price per 100 lbs.:					
Cattle, av. cost for sltr.	8.25	10.04	10.36	8.84	[2] 10.59
Calves, av. cost for sltr.	10.63	11.42	13.50	10.87	[2] 12.21
At Chicago—					
Cattle, good steers	12.33	15.50	14.21	12.49	14.71
Veal calves	12 39	12.78	14.77	12.56	13.58
At eastern markets—					
Beef carcasses, good grade.	17.32	20.40	20.37	18.73	21.88
Veal carcasses, good grade.	20.64	20.10	24.91	20.86	22.16

HOGS, PORK, AND PORK PRODUCTS.

	3-year average.[1]	Jan., 1928.	Jan., 1929.	Total or average, year. 3-yr. avg.[1]	1928.
Inspected slaughter, hogs	4,831,067	5,478,968	5,737,737	44,688,359	49,785,408
Carcasses condemned	14,,644	15,748	14,033	156,566	149,521
Average live weight	228.22	224.96	225.41	232.55	[2] 229.26
Average dressed weight	174.79	171.23	170.18	176.76	[2] 172.85
Total dr. wt. (not incl. condemned), lbs.	840,701,660	935,467,161	974,059,947	7,860,861,134	8,579,288,117
Lard per 100 lbs. live wt.	15.50	15.50	16.57	15.55	[2] 15.40
Storage:					
Beginning of month—					
Fresh pork	87,088,000	105,654,000	151,811,000	153,380,000	199,702,000
Cured pork	402,379,000	417,771,000	518,228,000	494,289,000	531,074,000
Lard	49,108,000	54,855,000	85,217,000	111,664,000	138,212,000
End of month—					
Fresh pork	137,846,000	164,971,000	245,798,000	155,987,000	203,549,000
Cured pork	462,405,000	490,667,000	592,482,000	498,900,000	539,446,000
Lard	72,590,000	84,007,000	140,526,000	112,851,000	140,742,000
Exports:					
Fresh pork	1,304,898	1,253,727	1,658,245	11,737,347	11,412,601
Cured pork	32,085,824	24,355,747	28,270,010	309,769,833	281,680,479
Canned pork	546,744	431,256	592,750	7,296,605	8,153,157
Sausage	719,631	530,244	576,141	7,221,476	5,426,081
Lard	70,981,645	72,753,603	92,056,445	734,086,255	783,472,025
Imports:					
Fresh pork	787,008	360,050	134,548	10,497,329	7,811,258
Pork pkld, salted, etc.	....	344,738	197,412	....	2,515,580
Prepared or preserved hams, shoulders, bacon	....	364,037	240,008	....	2,539,502
Receipts of hogs[5]	4,620,349	5,305,840	5,061,225	42,569,712	46,526,921
Hogs on farms Jan. 1	....	60,420,000	54,956,000	....	....
Price per 100 lbs.:					
Av. cost for slaughter	10.74	8.27	9.00	10.58	[2] 9.20
At Chicago—					
Live hogs, med. wt.	10.81	8.34	9.20	11.03	9.69
At eastern markets—					
Fresh pork loins, 10-15 lbs.	20.28	16.08	14.82	23.00	20.62
Shoulders, skinned	16.72	13.11	14.95	17.52	15.92
Picnics, 6 to 8 lbs.	15.31	12.32	[6] 13.71	16.15	14.77
Butts, Boston	20.30	16.10	17.60	21.02	19.08
Bacon, Breakfast, No. 1	26.35	22.31	20.37	25.98	22.62
Hams, smoked, No. 2	24.57	20.25	22.25	25.59	22.14
Lard, hardwood tubs	14.45	12.98	13.12	14.37	13.48

SHEEP, LAMB, AND MUTTON.

	3-year average.[1]	Jan., 1928.	Jan., 1929.	Total or average, year. 3-yr. avg.[1]	1928.
Inspected slaughter	1,101,561	1,150,520	1,150,011	13,110,696	13,488,171
Average live weight	86.46	87.41	85.32	81.64	[2] 81.93
Average dressed weight	40.58	40.96	39.61	38.85	[2] 38.81
Total dressed weight (not including condemned) lbs.	44,641,861	47,080,899	45,484,876	508,394,386	522,549,279
Storage fresh:					
Beginning of month	3,595,000	4,408,000	5,623,000	2,693,000	3,046,000
End of month	3,735,000	4,404,000	4,009,000	2,798,000	3,147,000
Exports, fresh[3]	58,901	86,975	44,682	1,080,738	1,042,291
Imports, fresh	181,597	57,447	84,759	3,092,912	3,268,017
Receipts of sheep[5]	1,644,249	1,704,659	1,875,680	24,468,201	25,597,262
Sheep on farms Jan. 1	....	44,554,000	47,171,000	....	....
Price per 100 lbs.:					
Av. cost for slaughter	12.88	12.48	14.97	13.12	[2] 13.53
At Chicago—					
Lambs, 84 lbs. down, gd.-ch.	13.42	13.35	16.39	14.20	14.94
Sheep, med. to choice	7.90	7.03	9.32	7.23	7.39
At Eastern markets—					
Lamb carcasses, gd. gr.	24.58	22.95	29.07	26.28	26.45
Mutton, good grade	15.08	14.16	16.93	15.23	15.09

[1]1926, 1927, and 1928. [2]Weighted average. [3]Including reexports. [4]Not reported prior to Jan. 1928. [5]Public stockyards. [6]Boston only.

If your control of efficiency depends on exact and economical control of temperature, YORK engineers can help you as they have many in like situations.

Where profits rise and fall in inverse proportion to the temperature, YORK refrigeration has come to be relied upon.

One consultation may point the way to refrigeration efficiency

YORK
ICE MACHINERY CORPORATION
YORK PENNA

Chicago Section

Walter B. Hulme, Chicago provision broker, drove up to Cudahy and Milwaukee, Wis., last week, where he spent a few days calling on the trade.

Frank A. Kohrs, vice-president of the Kohrs Packing Co., Davenport, Ia., was a visitor in the city the early part of the week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 19,754 cattle, 11,226 calves, 51,949 hogs and 31,277 sheep.

John W. Hall, well-known Chicago broker, returned a few days ago from a winter (almost a spring) sojourn at Hot Springs, Ark., the past week or so.

E. G. James of the E. G. James Co., Chicago, brokers, who left the city a couple of weeks ago for a business trip through the Southwest and West, is back in the home office once more.

Alden B. Swift, vice-president of Swift & Company, Chicago, is not one to shirk his duties of citizenship. He was chosen foreman of the April grand jury here a few days ago.

Provision shipments from Chicago for the week ended March 30, 1929, with comparisons, were as follows:

	Last wk.	Prev. wk.	Cor. wk., 1928.
Cured meats, lbs..	16,985,000	21,583,000	19,549,000
Fresh meats, lbs..	29,605,000	40,003,000	40,966,000
Lard, lbs..........	7,697,000	7,025,000	8,355,000

Robert J. McLaren who, as previously announced, is retiring from the firm of Henschien & McLaren, plans to take a much-needed vacation. After a visit to Scotland, Mr. McLaren says he intends to establish his own business as a packinghouse architect, with which field he has been associated for the past 18 years.

Frank Stoppenbach of C. Stoppenbach's Sons, pork packers of Jefferson, Wis., dropped into the city for a short stay this week. Mr. Stoppenbach, who is extremely hale and hearty despite his 71 years, has the unique record of having been on the road in the packing business for the past 55 years.

Charles E. Herrick, vice-president of the Brennan Packing Co., Chicago, is developing a fine herd of pure-bred Guernsey cattle at his Wisconsin country place. However, he is not doing much to help increase the veal crop, as he proudly boasts that one of his cows has just dropped her fifth consecutive heifer calf. Mr. Herrick has thought so well of this individual characteristic that he has raised each of the calves, and in future expects his cows to present him with nothing but prospective milk producers.

RUSSIAN MARGARINE PLANT.

The projected margarine plant at Leningrad, Soviet Russia, it is reported, has been confirmed by the government and will be erected adjacent to the town abattoir. The plant is designed to produce 20 tons of margarine.

GRIFFITH LABORATORIES IN NEW HOME.

The Griffith Laboratories will celebrate the tenth anniversary of their founding in a new home, completed recently, at 1415 West Thirty-seventh St., Chicago, Ill.

The building, which was occupied by the company during the latter part of March, is two stories high, of reinforced concrete and brick construction, contains 20,000 sq. ft. of floor space and will house the general offices and manufacturing departments of the company. It has a frontage of 131 ft. on Thirty-seventh St. At the rear is a switch track on which three cars can be spotted at one time.

The basement is given over largely to storage and manufacturing. An elevator with a capacity of four tons connects the basement with the first and second floors of the plant.

On the first floor are storage rooms, and on the second, chemical and manufacturing laboratories and general and private offices. There are shower baths, rest rooms and smoking rooms on each of the floors for the convenience of the workers.

Since the organization of the Griffith Laboratories in 1919, the sales of the company, under the personal supervision of E. L. Griffith, have increased at a rapid rate and now total well in excess of $1,000,000 annually.

In 1919, E. L. Griffith, president of the company, began serving the baking industry with Griffith's processed flour, rye dust and a full line of bakers' supplies.

At that time Carroll L. Griffith, the eldest son, owned and operated the Charles H. Pattison Medical Laboratories, and Arthur H. Freeman was selling supplies to bakers and packers. On July 1 of that year, these three men formed the Griffith Laboratories.

The next year, 1920, the company began to deal in products used in the meat packing and sausage-making industries. Among the better known of these are special flours and curing agents.

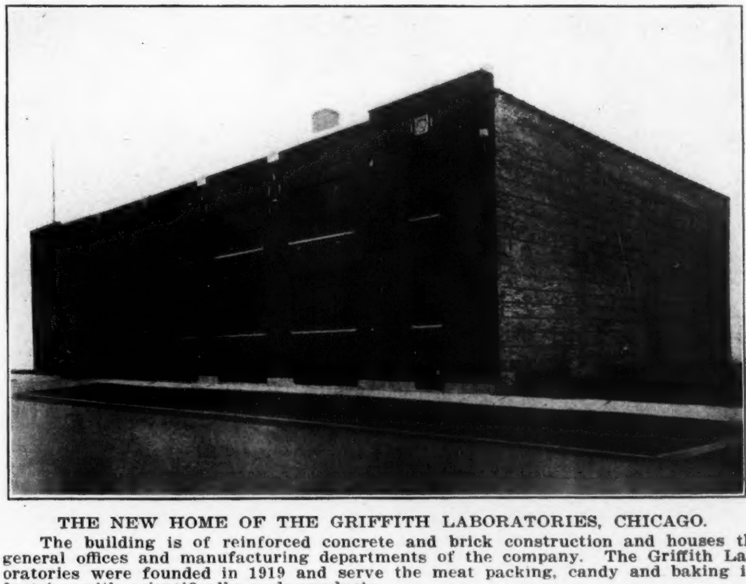
The first location of the firm was in a store building at 419 West Seventy-ninth St., Chicago. The business was conducted from here for two years, when larger space became necessary. The company then moved to 4103 S. LaSalle St. Here the laboratories remained until they moved to their new location a few weeks ago.

Much of the success of the company is attributed to the policy, which it has always followed, of keeping a stock of the company's products within quick and easy reach of the customer, and to the fact that the motto always has been, "Scientifically-made products and personal service." The wide experience of both E. L. Griffith and Carroll L. Griffith in the laboratory end of the industries served has made it possible for the Griffith Laboratories to be of great value in advancing the interest and scientific knowledge of these industries.

Enoch L. Griffith is president of the company; Arthur H. Freeman, vice president, and Carroll L. Griffith, secretary.

MAYER ASKS FREIGHT REFUND.

As a result of the recommendation of the Interstate Commerce Commission that freight rates on meats and meat products from Madison, Wis., should be substantially reduced, Oscar Mayer & Co., on behalf of its Madison plant, has filed a petition asking for refund of approximately $100,000 on excess rail tariffs charged since 1923.



THE NEW HOME OF THE GRIFFITH LABORATORIES, CHICAGO.

The building is of reinforced concrete and brick construction and houses the general offices and manufacturing departments of the company. The Griffith Laboratories were founded in 1919 and serve the meat packing, candy and baking industries with scientifically-made products.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday, April 4, 1929.

Regular Hams.

	Green.	S. P.
8-10	22½	21
10-12	22¼	20¾
12-14	22	20½
14-16	22	20½
16-18	22	20½
18-20	22	20½
10-16 range	22	....
16-22 range	22	....

S. P. Boiling Hams.

	H. Run.	Select.
16-18	20½	21
18-20	20½	21
20-22	20½	21

Skinned Hams.

	Green.	S. P.
10-14	23½	21
14-16	23½	20¾
16-18	23¼	20¾
18-20	22¾	20½
20-22	22	20
22-24	21	19½
24-26	20	18¾
25-30	19	17¾
30-35	18½	17½

Picnics.

	Green.	S. P.
4-6	14½	14
6-8	13¾	13¼
8-10	13¾	13
10-12	13½	12½
12-14	13¼	12

Bellies.*

	Green.	Cured.
6-8	19	18½
8-10	18¼	18
10-12	17½	17½
12-14	17¼	17
14-16	17	16½
16-18	16¾	16

*Square cut and seedless.

D. S. Bellies.

	Clear.	Rib.
14-16	14⅜	....
16-18	14⅛	....
18-20	14	14
20-25	13⅞	13⅞
25-30	13⅝	13⅝
30-35	13½	13½
35-40	13⅜	13⅜
40-50	12⅞	12⅞

D. S. Fat Backs.

8-10	9¾
10-12	10
12-14	11
14-16	12
16-18	12½
18-20	13
20-25	13¼

D. S. Rough Ribs.

45-50	14
55-60	13¾
65-70	13½
75-80	13¼

Other D. S. Meats.

Extra short clears	35-45	12½
Extra short ribs	35-45	12½
Regular plates	6-8	11⅛
Clear plates	4-6	10
Jowl butts		9½

FUTURE PRICES.

SATURDAY, MARCH 30, 1929.

	Open.	High.	Low.	Close.
LARD—				
Mar.	....	....	....	12.05n
Apr.	....	....	....	12.07½n
May	....	....	....	12.22½ax
June	....	....	....	12.35n
July	12.57½	12.57½=	12.57½	12.57½ax
Sept.	12.90	....	....	12.90b
CLEAR BELLIES—				
Mar.	....	....	....	14.12½n
May	....	....	....	14.12½ax
July	14.65	14.65	14.60	14.60b
Sept.	15.25	15.25	15.15	15.15b
SHORT RIBS—				
May	....	....	....	13.45n
July	....	....	....	13.90ax

MONDAY, APRIL 1, 1929.

	Open.	High.	Low.	Close.
LARD—				
April	....	....	....	12.05n
May	12.25	12.25	12.20	12.20ax
June	....	....	....	12.30n
July	12.62½	12.62½	12.55	12.55b
Sept.	12.90	12.90	12.87½=	12.87½=ax
CLEAR BELLIES—				
May	14.10	14.12½	14.00	14.07½ax
July	14.70	14.70	14.55	14.62¼
Sept.	15.17½	15.17½	15.12½	15.12½ax
SHORT RIBS—				
May	....	....	....	13.50b
July	....	....	....	14.05b

TUESDAY, APRIL 2, 1929.

	Open.	High.	Low.	Close.
LARD—				
April	....	....	....	12.00n
May	12.25	12.25	12.15	12.15b
June	....	....	....	12.27½n
July	12.62½	12.62½	12.50	12.50b
Sept.	12.87½	12.87½	12.82½	12.82½b
CLEAR BELLIES—				
May	14.10	14.10	14.05	14.10b
July	14.65	14.75	14.65	14.75
Sept.	15.25	15.25	15.22½	15.25b
SHORT RIBS—				
May	13.95	13.95	13.90	13.90ax
July	....	....	....	14.10b

WEDNESDAY, APRIL 3, 1929.

	Open.	High.	Low.	Close.
LARD—				
Apr.	....	....	....	11.85ax
May	12.10	12.10	11.87½	11.92½b
June	....	....	....	12.05n
July	12.47½	12.47½	12.25	12.30
Sept.	12.80	12.80	12.57½	12.62½
CLEAR BELLIES—				
May	14.10	14.10	13.87½	13.87½ax
July	14.65	14.65	14.37½	14.37½b
Sept.	15.00	15.00	14.90	14.90ax
SHORT RIBS—				
May	....	....	....	13.60ax
July	....	....	....	13.95ax

THURSDAY, APRIL 4, 1929.

	Open.	High.	Low.	Close.
LARD—				
Apr.	....	....	....	11.85n
May	11.90=-92½	11.97½	11.87½	11.95
June	....	....	....	12.05n
July	12.25	12.35	12.25	12.32½
Sept.	12.60-62½	12.67½	12.60	12.67½ax
CLEAR BELLIES—				
May	13.90	13.90	13.87½	13.87½
July	14.35	14.47½	14.35	14.47½
Sept.	....	....	....	14.97½b
SHORT RIBS—				
May	....	....	....	13.60n
July	....	....	....	13.95n

FRIDAY, APRIL 5, 1929.

	Open.	High.	Low.	Close.
LARD—				
Apr.	11.90	11.90	11.90	11.90
May	12.05	12.05	12.00	12.02½ax
June	....	....	....	12.15n
July	12.40-42½	12.42½	12.37½	12.37½=
Sept.	12.75	12.75	12.72½	12.72½ax
CLEAR BELLIES—				
May	13.90	13.95	13.90	13.90
July	14.50	14.50	14.50	14.50ax
Sept.	14.95	15.02½	14.95	15.02½b
SHORT RIBS—				
May	....	....	....	13.60n
July	....	....	....	14.10b

Key: ax, asked; b, bid; n, nominal; = split.

CHICAGO RETAIL MEATS

Beef.

	Week ended Apr. 4, 1929. No. 1.	No. 2.	No. 3.	Cor. wk. 1928. No. 1.	No. 2.	No. 3.
Rib roast, hvy. end	35	30	16	35	22	16
Rib roast, lt. end	45	35	20	45	28	20
Chuck roast	30	27	21	26	20	14
Steaks, round	45	40	25	45	30	20
Steaks, sirl. 1st cut	50	40	22	60	40	22
Steaks, porterhouse	60	45	29	75	45	28
Steaks, flank	28	25	18	28	25	18
Beef stew, chuck	27	22	17	20	18	12½
Corned briskets, boneless	28	24	18	24	22	18
Corned plates	20	15	10	16	12	10
Corned rumps, bnls.	25	22	18	25	22	18

Lamb.

	Good.	Com.	Good.	Com.
Hindquarters	40	36	35	25
Legs	42	38	38	30
Stews	22	15	25	15
Chops, shoulder	25	20	25	20
Chops, rib and lion	60	25	55	25

Mutton.

Legs	26	..	26	..
Stew	14	..	10	..
Shoulders	16	..	16	..
Chops, rib and lion	35	..	35	..

Pork.

Loins, 8@10 av.	28	@30	20	@22
Loins, 10@12 av.	27	@28	18	@20
Loins, 12@14 av.	24	@26	17	@18
Loins, 14 and over	22	@24	16	@17
Chops		@30	14	@22
Shoulders		@22	15	@16
Butts		@26		@16
Spareribs		@18		@14
Hocks		@12		@14
Leaf lard, raw		@14		@12½

Veal.

Hindquarters	30	@35	25	@35
Forequarters	20	@24	15	@22
Legs	32	@35	25	@35
Breasts	16	@22	12	@16
Shoulders	20	@22	15	@25
Cutlets		@50		@40
Rib and loin chops		@40		@48

Butchers' Offal.

Suet	@ 5½	@ 5½
Shop fat	@ 3	@ 3
Bone, per 100 lbs	@50	@50
Calf skins	@16	@22
Kips	@16	@21
Deacons	@12	@12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of soda, l. c. l. Chicago	9⅝	
Saltpetre, less than 25 bbl. lots, f.o.b. New York:		
Dble. refd. gran.	5⅝	5⅜
Small crystals	7⅝	
Medium crystals	7⅜	
Large crystals	8¼	
Dbl. rfd. gran. nitrate of soda	3⅝	3⅜
Saltpetre, 25 bbl. lots, f.o.b. N. Y.:		
Dbl. refd. gran.	5⅝	5⅛
Small crystals	7⅛	
Medium crystals	7⅝	
Large crystals	8⅛	
Dbl. rfd. gran. nitrate of soda	3⅝	3⅛
Boric acid, carloads, pwd., bbls.	8⅝	8⅛
Crystals to powdered, in bbls., in 5-ton lots or more	9¼	9⅝
In bbls. in less than 5-ton lots	8½	9
Borax, carloads, powdered, in bbls.	5	4⅜
In ton lots, gran. or pow., bbls.	5	4⅜

Salt—

Granulated, car lots, per ton, f.o.b. Chicago, bulk	$6.00
Medium, car lots, per ton, f.o.b. Chicago, bulk	9.10
Rock, carlots, per ton, f.o.b. Chicago	8.60

Sugar—

Raw sugar, 96 basis, f.o.b., New Orleans	@3.81
Second sugar, 90 basis	None
Syrup testing 63 and 65 combined sucrose and invert, New York	@ .38
Standard gran. f.o.b. refiners (2%)	@4.90
Packers curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@4.40
Packers curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	@4.30

SAUSAGE CASINGS FROM CHINA.

Exports of sausage casings from China to the United States during 1928 amounted to 1,191,301 lbs. valued at $1,533,278, compared with exports in 1927 of 2,495,647 lbs. with a value of $2,427,349.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ended, Apr. 4, 1929.	Cor. week, 1928.
Prime native steers	22 @24	21 @22
Good native steers	21 @22	19 @21
Medium steers	20 @21	17 @18
Heifers, good	19 @21	17 @22
Cows	15 @18	13 @17
Hind quarters, choice	26 @30	26 @27
Fore quarters, choice	19 @20	17 @18

Beef Cuts.

Steer loins, No. 1	@37	@45
Steer loins, No. 2	@32	@38
Steer short loins, No. 1	@45	@58
Steer short loins, No. 2	@38	@45
Steer loin ends (hips)	@30	@33
Steer loin ends, No. 2	@29	@32
Cow loins	@24	@28
Cow short loins	@29	@35
Cow loin ends (hips)	@20	@20
Steer ribs, No. 1	@25	@30
Steer ribs, No. 2	@23	@29
Cow ribs, No. 2	@18	@21
Cow ribs, No. 3	@16	@14
Steer rounds, No. 1	@21½	20½@21
Steer rounds, No. 2	@21	20 @20½
Steer chucks, No. 1	@19	@18
Steer chucks, No. 2	@18	@17
Cow rounds	@19½	@17½
Cow chucks	@16½	@14½
Steer plates	@15	@15½
Medium plates	@11½	@13½
Briskets, No. 1	@20	@22
Steer navel ends	@10	@13
Cow navel ends	@10	@11½
Fore shanks	@12	@11
Hind shanks	@10	@ 9
Strip loins, No. 1, bnls.	@50	@00
Strip loins, No. 2	@40	@55
Sirloin butts, No. 1	@35	@40
Sirloin butts, No. 2	@30	@30
Beef tenderloins, No. 1	@70	@75
Beef tenderloins, No. 2	@65	@70
Rump butts	20 @30	20 @25
Flank steaks	@27	@22
Shoulder clods	20 @22	@16
Hanging tenderloins	18 @20	@18

Beef Products.

Brains (per lb.)	@13	@10
Hearts	@12	@ 8
Tongues, 4@5	@34	@30
Sweetbreads	@46	@40
Ox-tails, per lb.	@17	@15
Fresh tripe, plain	7 @ 8	@ 6
Fresh tripe, H. C.	@10	7½@ 8
Livers	16 @24	21 @23
Kidneys, per lb.	@15	@12

Veal.

Choice carcass	21 @23	21 @22
Good carcass	15 @20	15 @20
Good saddles	22 @28	22 @30
Good backs	14 @18	14 @18
Medium backs	12 @15	11 @12½

Veal Products.

Brains, each	14 @15	@12
Sweetbreads	@75	@80
Calf livers	@60	58 @60

Lamb.

Choice lambs	@30	@31
Medium lambs	@28	@28
Choice saddles	@35	@33
Medium saddles	@33	@31
Choice fores	@25	@22
Medium fores	@23	@20
Lamb fries, per lb.	@33	@33
Lamb tongues, per lb.	@16	@15
Lamb kidneys, per lb.	@30	@30

Mutton.

Heavy sheep	@18	@15
Light sheep	@20	16 @18
Heavy saddles	@20	@16
Light saddles	@22	@20
Heavy fores	@16	@14
Light fores	@18	14 @16
Mutton legs	@24	@23
Mutton loins	@20	@20
Mutton stew	@12	@12
Sheep tongues, per lb.	@16	@15
Sheep heads, each	@12	@10

Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	@27	16 @17
Picnic shoulders	@18	11 @12
Skinned shoulders	@18	11 @11½
Tenderloins	@50	@50
Spare ribs	@13	9 @11
Back fat	@13	@11
Boston butts	@22	15 @16
Hocks	@13	@10
Tails	@12	9 @10
Neck bones	@ 6	3 @ 4
Slip bones	@14	@10
Blade bones	@14	9 @10
Pigs' feet	@ 7	4½@ 5
Kidneys, per lb.	@11	@ 7
Livers	@ 9	5½@ 6
Brains	@14	@14
Ears	@ 7	@ 5
Snouts	@ 7	@ 7
Heads	@10	@ 8

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons	@29
Country style sausage, fresh in link	@22
Country style sausage, fresh in bulk	@20
Country style sausage, smoked	@24
Frankfurts in sheep casings	@25
Frankfurts in hog casings	@23½
Bologna in beef bungs, choice	@20½
Bologna in cloth, paraffined, choice	@18
Bologna in beef middles, choice	@20
Liver sausage in hog bungs	@19
Smoked liver sausage in hog bungs	@26
Liver sausage in beef rounds	@15
Head cheese	@18
New England luncheon specialty	@30
Minced luncheon specialty	@21½
Tongue sausage	@24
Blood sausage	@18
Polish sausage	@21
Souse	@16

DRY SAUSAGE.

Cervelat, choice, in hog bungs	@51
Thuringer Cervelat	@28
Farmer	@35
Holsteiner	@31
B. C. Salami, choice	@50
Milano Salami, choice, in hog bungs	@50
B. C. Salami, new condition	@29
Frisses, choice, in hog middles	@46
Genoa style Salami	@57
Pepperoni	@44
Mortadella, new condition	@27
Capicolli	@56
Italian style hams	@44
Virginia hams	@55

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	$7.00
Large tins, 1 to crate	8.00
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	8.50
Large tins, 1 to crate	9.50
Frankfurt style sausage in hog casings—	
Small tins, 2 to crate	8.00
Large tins, 1 to crate	9.00
Smoked link sausage in hog casings—	
Small tins, 2 to crate	7.50
Large tins, 1 to crate	8.50

SAUSAGE MATERIALS.

Regular pork trimmings	11 @11½
Special lean pork trimmings	18½@19
Extra lean pork trimmings	@21½
Neck bone trimmings	17 @17½
Pork cheek meat	@14
Pork hearts	10 @11
Native boneless bull meat (heavy)	@18¼
Boneless chucks	@17¼
Shank meat	@15½
Beef trimmings	@14¼
Beef hearts	@10
Beef cheeks (trimmed)	@12½
Dressed canners, 300 lbs. and up	@13
Dressed canners, 350 lbs. and up	@13½
Dr. bologna bulls, 500@700 lbs	@13¼
Beef tripe	@ 5
Cured pork tongue (can, trim.)	@15

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

Beef casings:	
Domestic round, 180 pack	@50
Domestic round, 140 pack	@55
Wide export rounds	@60
Medium export rounds	@55
Narrow export rounds	@62½
No. 1 weasands	18 @22
No. 2 weasands	10 @13½
No. 1 bungs	@40
No. 2 bungs	@22
Regular middles	@1.15
Selected wide middles	@2.25
Dried bladders:	
12/15	@2.25
10/12	@2.00
8/10	@1.60
6/8	@1.25
Hog casings:	
Narrow, per 100 yds	@3.25
Narrow, special, per 100 yds	@2.25
Medium, regular, per 100 yds	@1.35
Wide, per 100 yds.	@ .75
Extra wide, per 100 yds	@1.00
Export bungs	@ .35
Large prime bungs	@ 27
Medium prime bungs	14 @ 18
Small prime bungs	8 @ .09
Middles	18 @ .20
Stomachs	6 @ .10

Quotations for large lots. Smaller quantities at usual advance.

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	$16.00
Honeycomb tripe, 200-lb. bbl.	20.00
Pocket honeycomb tripe, 200-lb. bbl	21.00
Pork feet, 200-lb. bbl.	15.50
Pork tongues, 200-lb. bbl.	79.00
Lamb tongues, long cut, 200-lb. bbl.	58.00
Lamb tongues, short cut, 200-lb. bbl.	71.00

BARRELED PORK AND BEEF.

Mess pork, regular	30.00
Family back pork, 24 to 34 pieces	33.50
Family back pork, 35 to 45 pieces	33.50
Clear back pork, 40 to 50 pieces	29.00
Clear plate pork, 25 to 35 pieces	21.50
Brisket pork	26.50
Bean pork	22.00
Plate beef	26.00
Extra plate beef, 200 lb. bbls	27.00

COOPERAGE.

Ash pork barrels, black iron hoops	$1.65 @1.67½
Oak pork barrels, black iron hoops	1.72½@1.77½
Ash pork barrels, galv. iron hoops	1.85 @1.87½
White oak ham tierces	@3.12½
Red oak lard tierces	2.42½@2.45
White oak lard tierces	2.62½@2.65

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@25
White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@20½
Nut, 1-lb. cartons, f.o.b. Chicago	@18
(30 and 60-lb. solid packed tubs, 1c per lb. less.)	
Pastry, 60-lb. tubs, f.o.b. Chicago	@16

DRY SALT MEATS.

Extra short clears	@13½
Extra short ribs	@13½
Short clear middles, 60-lb. avg	@15¾
Clear bellies, 18@20 lbs	@14
Clear bellies, 14@16 lbs	@14¼
Rib bellies, 20@25 lbs	@13⅞
Rib bellies, 25@30 lbs	@13⅝
Fat backs, 10@12 lbs	@10½
Fat backs, 14@16 lbs	@12½
Regular plates	@11½
Butts	@ 9¾

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs	@27½
Fancy skd. hams, 14@16 lbs.	@29½
Standard reg. hams, 14@16 lbs	@25½
Picnics, 4@8 lbs.	@21
Fancy bacon, 6@8 lbs.	@31½
Standard bacon, 6@8 lbs.	@26½
No. 1 beef ham sets, smoked—	
Insides, 8@12 lbs	@48
Outsides, 5@9 lbs	@41
Knuckles, 5@9 lbs	@45
Cooked hams, choice, skin on, fatted	@39
Cooked hams, choice, skinned, fatted	@40
Cooked hams, choice, skinless, fatted	@42
Cooked picnics, skin on, fatted	@27
Cooked picnics, skinned, fatted	@27
Cooked loin roll, smoked	@49

ANIMAL OILS.

Prime edible lard oil	@14½
Headlight burning oil	@13⅝
Prime W. S. lard oil	@13⅛
Extra W. S. lard oil	@12⅝
Extra lard oil	@12⅜
Extra No. 1 lard oil	@12¼
No. 1 lard oil	@12⅛
No. 2 lard oil	@11⅞
Acidless tallow oil	@10⅝
20 D. C. T. neatsfoot oil	@18
Pure neatsfoot oil	@14
Special neatsfoot oil	@12⅝
Extra neatsfoot oil	@12¼
No. 1 neatsfoot oil	@12⅛

LARD.

Prime steam	@11.80
Prime steam, loose	@11.00
Kettle rendered, tierces	@12.75
Refined lard, boxes, N. Y.	@12.75
Leaf, raw	@11.00
Neutral, in tierces	@13.00
Compound	12.25@12.50

OLEO OIL AND STEARINE.

Oleo oil, extra, in tierces	@11¼
Oleo stocks	@10½
Prime No. 1 oleo oil	@10½
Prime No. 2 oleo oil	@10
Prime No. 3 oleo oil	9¾@ 9⅞
Prime oleo stearine, edible	10 @10¼

TALLOWS AND GREASES.

Edible tallow, under 1% acid, 45 titre	8¾@ 9
Prime packers tallow	8¼@ 8⅜
No. 1 tallow, 10% f.f.a.	@ 8
No. 2 tallow, 40% f.f.a.	@ 7¼
Choice white grease	@ 8⅞
A-White grease	@ 8⅜
B-White grease, max., 5% acid	@ 8
Yellow grease, 10@15 f.f.a.	@ 7¾
Brown grease, 40% f.f.a.	@ 7¼

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Valley points, nom., prompt	8⅝@ 8¾
White, deodorized, in bbls., c.a.f. Chgo.	11 @11¼
Yellow, deodorized, in bbls.	11 @11¼
Soap stock, 50% f.f.a., f.o.b.	3½@ 3⅝
Corn oil, in tanks, f.o.b. mills	@ 8½
Soya bean, seller's tanks, f.o.b. coast	@ 9½
Cocoanut oil, seller's tanks, f.o.b. coast	@ 7⅝
Refined in bbls., c.a.f., Chicago, nom.	10 @10⅛

SPICES.

	Whole.	Ground.
Allspice	31	34
Cinnamon	14	18
Cloves	42	46
Coriander	7	10
Ginger	..	19
Mace	1.05	1.10
Nutmeg	..	36
Pepper, black	39	43
Pepper, Cayenne	..	40
Pepper, red	..	24
Pepper, white	60	64

Retail Section

How to Provide for Store Fixture and Equipment Replacement

Fixtures and equipment bought today are not worth the purchase price one year later.

Where does the money, represented by the difference in value, go?

Is it put in the bank, does it show up on the books, or, because of faulty accounting, is it included in profits?

Depreciation of fixtures and equipment must be taken into account if the retailer would have, at all times, a true picture of the condition of his business. It is a true charge against a business and must always be considered as such.

When depreciation is handled properly, the money is on hand to replace fixtures and equipment when they wear out or go out of style, and the dealer's investment in these aids is safeguarded.

To overlook this charge, thinking that it will in some miraculous manner take care of itself, is a dangerous way of doing business.

If you do not carry a depreciation account on your books, Mr. Retailer, read the following article. It tells why such an account is necessary, and how to handle it.

Writing Off Equipment

By E. J. Clary.

The average meat retailer has, perhaps, $4,000 to $7,000 tied up in equipment — facilities necessary for the transaction of every-day business, other than merchandise purchased for resale.

The dollar value investment in this equipment in the newly-opened and newly-outfitted meat store naturally is greater than in the shop which has been in operation for one, three or five years. No matter how one looks at it, this equipment has to be properly charged against receipts of the business.

This is an important point in meat merchandising, and sooner or later the dealer who fails to provide for some such form of amortization is in for a severe jolt. When counters, coolers, blocks and equipment are bought, their writing-off should begin, or a faulty situation develops in the store's accounts.

The number of items that come under this heading varies with the size of the store and the scope of the meat business conducted in it, but it also includes the items mentioned above and the delivery units, if any. The results of failure to amortize store equipment may be summed up briefly. Here's what happens:

The dealer opens up for business with a complete set of equipment. Let us assume he has invested $5,000.00 in it, either in cash or partly so, and has provided no amortization account for it in his books. At the end of three, five or ten years he is faced with the problem of replacement, either in part or in full. He wants more up-to-date counters and furnishings and more modern delivery equipment. He then finds another investment necessary.

Providing for Replacement.

Now, if this dealer, in the beginning, had started paying off his account for equipment by regular and set charges against receipts, he would have a replacement provision provided for at the end of a few years, or at least enough to make replacement a simple job.

Here is how one dealer worked out this matter: He opened for business January 1, 1925. His investment in equipment was $5,000.00. In consultation with his equipment house, he came to a pretty accurate estimate of the life of his outfit. It was set at ten years.

Consequently, beginning with the first month of operations, he charged off at the rate of $500.00 a year, plus interest on the money. This made a set charge against the business of something over $40.00 monthly. Although he paid cash for his equipment, he decided to make the business provide for repayment at this rate. This $40.00 a month, plus interest, is transferred to a savings account upon which 3 per cent is drawn.

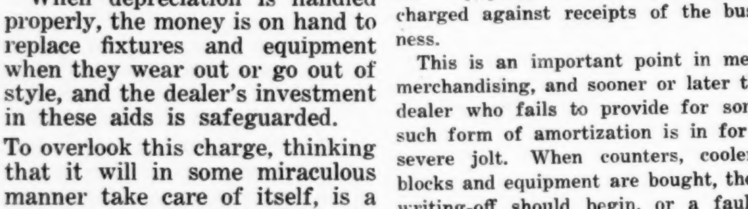
What is the result? At the end of ten years he will have well over the necessary $5,000.00 in his account.

Charges "Rent" for Fixtures.

Even though it is not considered feasible for the dealer to adopt this savings bank plan, which has many good points, some such amortization plan should be a part of the system of keeping store accounts. In no other way can the inevitable day of fixture replacement be provided for. Just as the dealer may pay rental for his store space, the fixture cost must also be a set charge against gross.

Call it what you like, an amortization plan is the only safe course to pursue.

One dealer said not long ago that he



COSTS DON'T STOP WHEN FIXTURES ARE PAID FOR.

Good fixtures and equipment for the retail meat store are expensive, and unless the retailer charges interest on the money invested in them and depreciation on them he is cheating himself. Depreciation should be figured on the life of the articles and in amounts sufficient to replace them when they are worn out, or when they go out of style or become inefficient through use or otherwise.

virtually "rented" his equipment to the business, considering the rental charge as payment when the original cost had been written off. He pays rent for his store—why not for the fixtures in it?

The properly-run store is independent in its relationship to the personal affairs of the ownership. In effect, the owner says to the business: "I'm going to buy a complete new set of equipment and I'll rent them to you at so much a month, plus interest. I'll give you plenty of time in which to pay for them, and when the amount is paid, we'll buy some more."

These fixture amortization charges are made an integral part of the monthly statement. Monthly payments are preferable. While the dealer may have to use this money in his business from time to time, it still becomes necessary to make the entries and credits a step in the store's accounting system.

The life of fixtures is not as long as it was a few years ago. Now that the quality isn't being built in, but because improvements are so frequent and styles change so often. And never were the stores of the trade more severely judged by their interiors.

There are two ways of looking at this matter. One is purely as an accounting measure, and the other is a replacement matter. It is doubtful whether the majority of reltailers in the trade are in a position to actually withhold in cash a replacement fund over so long a period, but they can, one and all, provide for this item in their accounts.

Amortize All Equipment.

The same rule applies to a single equipment item. One successful retailer told the writer not long ago that he amortized even a used cash register he purchased. He figured that it's life was four years, and he charged $1.25 a month over that period. When the end of the period arrived, he scrapped the old register and applied the original purchase price on a new one.

When a new store opens up, the owner naturally has an idea that his brand new outfit will somehow or other last forever. Once he has paid for it, or provided payment, he is apt to pay little attention to the item of depreciation and change of style. Nowhere in his accounts does he provide for this investment unless it be in that uncertain and flexible "capital investment" column.

If the average dealer needs any better example of the value of making such provisions, he need only look to the leading business houses. They amortize all equipment, machinery, trucks, etc., subject to depreciation from any cause whatever. Trucks are amortized usually on a three-year basis, allowing for the resale or probable trade-in value.

As for the dealer, he gains in more ways than one. For one thing, banks favor this amortization. Then, too, the dealer has a true picture of his financial condition, he is ready when replacement time comes, and he is able to buy better equipment.

If we assume that the life of a store outfit is ten years and it really proves to be fifteen, what is lost? Every retail business should be made to pay off its fixture account in a reasonable period of time.

LA CROSSE MEAT INSTITUTE.

An excellent and worth-while program was given by the Retail Market Men's Association of La Cross, Wis., on the occasion of the public meat-cutting demonstrations presented in La Crosse on March 18-19 in connection with the organization's second annual meat institute. The meeting was held on two successive evenings and was attended by over 700 townspeople, who learned considerable about meat quality and how best to prepare meat cuts for cooking.

Carcasses of beef, lamb, veal and mutton were hung on meat racks on the stage of the Vocational School auditorium, where the meeting was held. Miss Erna J. Bertrams, director of food economics of Armour and Company, Chicago, spoke on the opening night, and as she discussed various cuts of beef, J. C. Jehlen, meat dealer of La Crosse, made the cuts described.

On the second evening, Miss Inez S. Willson, home economics department of the National Live Stock and Meat Board, Chicago, lectured on nutritive values of meats and how to prepare various cuts. F. W. Sherman of Swift & Company made the various cuts of pork and lamb indicated by Miss Willson.

Following the program, an informal open forum was held in which the meat dealers answered questions brought up by those attending the meeting. Appropriate moving pictures were shown and a musical program also was given.

Members of the Retail Market Men's Association who helped make the meeting an outstanding success were Geo. Druschke, John Farley, H. A. Gobel, A. C. Jehlen, R. D. Jehlen, J. B. Knutson, John Lier, Leo W. Meyer, Jos. Schams, Ferdinand Schnick, C. and F. Schubert, Jos. Schubert, A. W. Techmer and Frank Tomalka.

NEWS OF THE RETAILERS.

The Atlantic & Pacific Tea Co. has opened its first combined meat market and grocery in Madison, Wis., at Atwood and Fair Oakes Aves. B. N. Schoonover will be in charge of the meats department.

The Lokken meat market, Ashland, Wis., recently damaged by fire, is reopening for business following installation of new fixtures and equipment.

Wm. Schmidt and Fred Berneger have taken over the management of the South Side Market, New London, Wis., purchasing the properties from Frank Jennings, who retains the North Side market.

W. D. Hicks has opened the Hicks Meat Market, in the Hodges grocery store, Frederick, Okla.

The Dixie Market, Holdenville, Okla., has been purchased by D. K. Krause, who is also the owner of the C. O. D. Market.

Stowe & Stowe have added meats to their grocery store at Gridley, Calif., with E. Elkins in charge.

Garvina & Souza have purchased the meat and grocery business of Joaquin Pedro, Hanford, Calif.

Sam Salmirs has sold his meat and grocery business at 586 San Mateo Ave., San Bruno, Calif., to Horace Saunders.

J. H. Melvin has opened the Broadway Market at 812 East Broadway, Portland, Ore.

Retail Shop Talk

WATCH YOUR SERVICE.

Service is the most important factor in keeping customers. In a survey made recently to determine why customers quit one retailer in favor of another, it was found that errors and delays in service were the most prolific causes for complaint, 17 per cent of all lost customers going elsewhere because of these shortcomings.

The retailer who is anxious to keep his customers, therefore, will be careful to render the best service possible. This is particularly true in view of the fact that so many housewives now place their orders over the telephone.

Careful and painstaking people, with pleasant dispositions and a flare for accuracy, should answer the telephone. Not only should they be careful to take down the order just as it is given, but they should also be instructed to make no promises that cannot be lived up to.

And the order should be filled exactly as called for, and put up in plenty of time to be delivered when expected. It is risky to take a chance. When the particular merchandise asked for cannot be furnished, the customer should be informed of the fact as soon as possible in order to obtain her instructions as to substitution.

This applies not only to different cuts of meats but to different qualities as well. The woman who asks for and expects to receive the best grade of meat will be dissatisfied if a lower grade is sent to her.

And, it has been found, customers lost because of poor service are not difficult to get back the first time if an effort is made to impress them with the fact that the error was unintentional.

As a rule, the housewife is willing to be charitable the first time on the assumption that "mistakes will happen." The second time she is disappointed, she is quite apt to repulse determinedly any approaches aimed to induce her to again forget and forgive.

Arthur O. Leach has retired from the Parlor Meat Market, Portland, Ore.

Thos. & H. B. Grigsby have opened the White House Meat Market in the Shook Bldg., Ashland, Ore.

R. A. Delker has purchased the business of the Fair Deal Grocery & Market, 864 42nd street, N., Portland, Ore.

Jake Pozegar of Pendleton, Ore., has opened a branch meat and fish market at Helix, Ore.

Paul Dybbro has sold a half interest in his meat business at Mt. Vernon, Wash., to L. E. Sloan.

H. M. Bond has opened Bond's Market at 1159 Williams Ave., Portland, Ore.

Louis McGhan has purchased the meat and grocery business of the River Supply Co., 4 East Miner Ave., Stockton, Calif.

The E. Reinhart Co., Winnemucca, Nev., has sold its Better-Way Grocery & Market to Watt & Ellison.

Isidor Oppenheim has sold his meat market at 9930 Wyoming Ave., Detroit, Mich., to Ernst Labe.

New York Section

AMONG RETAIL MEAT DEALERS.

Officers of the Ladies' Auxiliary were installed on Thursday afternoon of last week by the "Mother" of the Auxiliary, Mrs. Frank P. Burck. Many compliments were given the installing officer for her impressive rendition of the ceremony. After the installion, Mrs. Hembdt presented Mrs. Burck with a corsage bouquet, and the Auxiliary presented Mrs. Hemldt, now entering on her third term as president, with a basket of flowers. Mrs. R. Ehrenreich, who recently celebrated a wedding anniversary, was presented with a silver water pitcher.

The rest of the afternoon was devoted to informal talks and refreshments. An interested spectator was the little grand niece of Mrs. George Kramer, who, contrary to all precedent, wanted to postpone a shopping trip for Easter finery in order to be at the installation.

The South Brooklyn Branch of the New York State Association of Retail Meat Dealers had a banner meeting last Tuesday evening with probably the largest attendance of the year present. President Rossman announced that favorable contracts for ice for the season had been secured and were ready for the members. He also stated that checks for the 27½ per cent compensation and plate glass dividends would be distributed. Due to the unusual activity of this branch in behalf of its members, candidates are being proposed at almost every meeting; five were enrolled on Tuesday.

Word has been received from L. O. Washington, former business manager of Ye Olde New York Branch, who has been at Saranac Lake, N. Y., for some time, that his health has improved to such an extent that he expects to return to the city early in May. His many friends in the wholesale and retail field will be glad to welcome him back.

Herman Kirschbaum, president of Ye Olde New York Branch, and Mrs. Kirschbaum are enjoying a few weeks' stay at the Knickerbocker Hotel, Atlantic City, N. J.

Ye Olde New York Branch held a board of directors meeting on April 2, which was followed by the regular meeting of its members.

NEW YORK NEWS NOTES.

Philip L. Reed, treasurer of Armour and Company, Chicago, has been a visitor to New York during the past week.

Joseph O'Rourke, for many years an employee of Swift & Company, died suddenly on April 1 while attending to his duties.

W. T. Coughlin, export department, Wilson & Co., Chicago, spent a few days in New York last week and sailed on Thursday for South America.

Frank B. Warton, president of Allied Packers, Inc., left New York this week to visit the Chicago plant and other operations of the company.

J. A. Hamilton, of the branch house department, and W. S. Van Natta, both of Wilson & Co., Chicago, have been spending a few days in New York.

F. J. McCabe, in charge of the telegraph department, N. Y. Butchers Dressed Meat Co., has sailed for Panama for a five weeks' visit to renew old acquaintances.

The body of P. L. Hughes, retired employee of Cudahy Packing Co., who passed away three months ago, has been brought East for burial in Calvary Cemetery, Long Island.

Nathan Strauss, Inc., have taken over four new stores this week, at 518 86th St., Brooklyn; 1008 Central Ave., Far Rockaway; 29 Main St., Flushing, and 433 Broadway, Astoria.

Charles S. Hall of Swift & Company, London, returned to New York this week after spending a few months in Florida, and sailed for England on the S.S. Olympic on Saturday April 6.

The New York offices of The Hardinge Company of York, Pa., manufacturers of grinding machinery, formerly at 120 Broadway, have been moved to the Chanin Building, located at 122 E. 42d Street.

The third annual reception and dance of the Employees' Benevolent Association of George Kern, Inc., was held on Saturday evening, March 30, at the Hotel Majestic, New York. Over 3,000 merry participants were present, among whom were representatives of the packers, out-of-town customers and friends, as well as the employees of George Kern, Inc., and of Adolf Gobel, Inc. Two orchestras supplied music continually, and several high-class vaudeville acts were presented.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on April 4, 1929:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (700 lbs. up):				
Choice	$19.50@20.50	$21.00@21.50	$21.50@22.00	$21.50@22.00
Good	18.50@19.50	20.00@21.00	20.50@21.50	20.00@21.00
STEERS (550-700 lbs.):				
Choice	20.00@21.50	....	21.50@22.50	22.00@23.50
Good	19.00@20.00	....	20.50@21.50	20.00@21.50
STEERS (500 lbs. up):				
Medium	18.00@18.50	19.00@20.00	19.00@20.00	19.00@20.00
STEERS (1):				
Yearling (300-550 lbs.):				
Choice	21.00@22.50	....	22.00@23.00	....
Good	20.00@21.00	....	21.00@22.00	....
Medium	19.00@20.00	....	....	....
COWS:				
Good	16.50@18.00	18.00@19.00	18.00@19.00	17.50@18.00
Medium	15.50@16.50	17.50@18.00	17.00@18.00	16.00@17.00
Common	15.00@15.50	17.00@17.50	15.50@17.00	15.00@16.00
Fresh Veal and Calf Carcasses:				
VEALER (2):				
Choice	20.00@22.00	24.00@26.00	23.00@26.00	24.00@25.00
Good	18.00@20.00	20.00@23.00	19.00@22.00	22.00@23.00
Medium	15.00@18.00	16.00@20.00	16.00@18.00	18.00@21.00
Common	13.00@15.00	14.00@16.00	14.00@16.00	15.00@18.00
Fresh Lamb and Mutton:				
SPRING LAMB:				
Good-Choice	....	....	34.00@38.00	31.00@34.00
Medium	....	....	33.00@34.00	....
LAMB (38 lbs. down):				
Choice	29.00@30.00	30.00@31.00	31.00@32.00	31.00@32.00
Good	28.00@29.00	29.00@30.00	30.00@31.00	30.00@31.00
Medium	27.00@28.00	....	28.00@30.00	27.00@29.00
Common	26.00@27.00	....	27.00@28.00	....
LAMB (39-45 lbs.):				
Choice	29.00@30.00	29.00@30.00	30.00@31.00	30.00@31.00
Good	28.00@29.00	28.00@29.00	29.00@30.00	29.00@30.00
Medium	27.00@28.00	27.00@28.00	28.00@29.00	27.00@29.00
Common	26.00@27.00	....	27.00@28.00	....
LAMB (46-55 lbs.):				
Choice	27.00@28.00	27.00@28.00	29.00@30.00	27.00@28.00
Good	26.00@27.00	26.00@28.00	28.00@29.00	26.00@27.00
MUTTON (Ewe) 70 lbs. down:				
Good	19.00@21.00	20.00@22.00	20.00@22.00	19.00@21.00
Medium	17.00@19.00	18.00@20.00	18.00@20.00	17.00@19.00
Common	15.00@17.00	16.00@18.00	16.00@18.00	15.00@17.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	25.00@27.00	22.00@24.00	22.00@25.00	22.00@24.00
10-12 lbs. av.	24.00@26.00	22.00@24.00	22.00@24.00	21.00@23.00
12-15 lbs. av.	22.00@24.00	20.00@22.00	19.00@22.00	20.00@22.00
16-22 lbs. av.	20.00@21.00	17.00@19.00	17.00@20.00	19.00@20.00
SHOULDERS N. Y. Style, Skinned:				
8-12 lbs. av.	17.00@18.00	....	18.00@20.00	18.00@19.00
PICNICS:				
6-8 lbs. av.	....	16.50@17.50	....	....
BUTTS Boston Style:				
4-8 lbs. av.	21.00@22.00	....	21.50@23.00	21.00@22.00
SPARE RIBS:				
Half Sheets	12.00@13.00	....	....	....
TRIMMINGS:				
Regular	11.00@11.50	....	....	....
Lean	21.00@22.00	....	....	....

(1) Includes heifer yearlings 450 lbs. down at Chicago and New York. (2) Includes "skin on" at New York and Chicago.

PLAN HIDE CLEARING HOUSE.

The board of governors of the New York Hide & Skin Exchange has announced the appointment of a clearing house committee composed of Claude Douthit, chairman; F. R. Henderson, Floyd Y. Keeler, W. Leslie Harriss, and David Ong. The committee will draw up plans for opening a clearing house in connection with the newly organized exchange.

LISTS IMPORTANT MARKETS.

Important central markets at which meats and meat-food products may be examined and graded for condition and quality were designated by the Secretary of Agriculture under date of Feb. 12, 1929, and appear as Amendment 1 to Service and Regulatory Announcement 98. The full text of the amendment is as follows:

"In accordance with paragraph 2, regulation 3, of Service and Regulatory Announcements No. 98 of the U. S. Department of Agriculture, issued June, 1926, being rules and regulations of the Secretary of Agriculture governing the investigation and certification of class, quality (grade), and condition of meats and meat food products, I hereby designate the following places as important central markets at which meats and meat-food products may be examined and graded for condition and quality:

"Omaha, Nebr.; Kansas City, Mo.; Topeka, Kans.; Mobile, Ala.; New Orleans, La.; Houston, Tex.; Galveston, Tex.; Beaumont, Tex."

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ended March 30, 1929:

Point of origin.	Commodity.	Amount.
Argentine	Oleo oil	4,912 lbs.
Argentine	Cured beef	1,085,328 lbs.
Canada	Veal cuts	204 lbs.
Canada	Smoked bacon	8,999 lbs.
Canada	Sweet pickled ham	10,500 lbs.
Canada	Pork sausage	150 lbs.
Canada	Cooked ham	211 lbs.
Canada	Meat products	6,883 lbs.
Canada	Vealers	196
Cuba	Quarters of beef	301
Germany	Sausage	2,783 lbs.
Germany	Smoked ham and bacon	6,600 lbs.
Ireland	Ham and bacon	5,350 lbs.
Italy	Ham	3,932 lbs.
Italy	Sausage	11,433 lbs.
Spain	Sausage in tins	1,342 lbs.
Uruguay	Oleo oil	6,446 lbs.
Uruguay	Beef extract	46,200 lbs.

ARGENTINE TALLOW EXPORTS.

Exports of tallow from Argentina during 1928 totaled 38,936 tons, according to the U. S. Department of Commerce, compared with 52,529 tons in 1927 and 43,379 tons in 1926. Of the 1928 total, 23,849 tons went to Continental Europe, 10,496 tons to the United Kingdom, 3,837 tons to the United States and 754 tons to other countries.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ended March 30, 1929: Meat—Brooklyn, 250 lbs.; Manhattan, 1,766 lbs.; total, 2,016 lbs. Poultry and game—Manhattan, 43 lbs.

FOOD MARKETING CONFERENCE.

That the centralized perishable food products markets of lower Manhattan no longer constitute an economical method of food distribution was the opinion given by H. A. Baum, vice-president of the Atlantic Commission Co., a subsidiary of the Great Atlantic & Pacific Tea Co., at a general conference of the New York Food Marketing Research Council held in New York on March 28. The meeting was called to consider what effect the present tendency toward integration in the distribution of food products will have on New York wholesalers and commission merchants.

Mr. Baum urged the construction of decentralized markets for perishable food distribution, stating that his company, by establishing such markets, had reduced trucking costs 4 per cent and had saved 9 to 11 per cent in damaged products.

C. W. Havener, secretary and assistant treasurer, George F. Fish, Inc., took issue with Mr. Baum, declaring that the present central market system is an essential part of our economic structure.

Other speakers at the conference were Louis Bader, professor of marketing, New York university, who presided; Walter P. Hedden, chief of the bureau of commerce, the Port of New York authority; Ole Salthe, president, Dexter Poultry Co., and Harold R. Fleck, vice-president and general manager, the New York Poultry Exchange.

Watch "Wanted" page for bargains.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good	$13.25@14.25
Steers, medium	11.85@12.85
Cows, common	6.75@ 8.50
Bulls, common lightweights	7.50@ 9.25

LIVE CALVES.

Veals, good to choice	$17.00@19.00
Calves, medium	12.50@16.50
Calves, common	8.50@10.00

LIVE SHEEP AND LAMBS.

Lambs, springers	$22.00@22.50
Lambs, good to choice	17.50@17.75
Lambs, clipped	14.00@16.00

LIVE HOGS.

Hogs, 160-210 lbs.	$ @11.60
Hogs, medium	@11.60
Hogs, 120 lbs.	@10.75
Roughs	@10.00
Good Roughs	@10.00

DRESSED HOGS.

Hogs, heavy	@17
Hogs, 180 lbs.	@17
Pigs, 80 lbs.	@17½
Pigs, 80-140 lbs.	@17

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy	.24 @25
Choice, native light	.24 @25
Native, common to fair	.22 @23

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs	.21 @23
Native choice yearlings, 400@600 lbs	.22 @23
Good to choice heifers	.20 @22
Good to choice cows	.17 @19
Common to fair cows	.14 @16
Fresh bologna bulls	.16 @16½

BEEF CUTS.

	Western.	City.
No. 1 ribs	@26	28 @32
No. 2 ribs	@23	25 @27
No. 3 ribs	@20	22 @24
No. 1 loins	@30	35 @40
No. 2 loins	@26	30 @34
No. 3 loins	@20	25 @29
No. 1 hinds and ribs	24 @28	25 @30
No. 2 hinds and ribs	22 @23	23 @24
No. 3 hinds and ribs	20 @21	22 @23
No. 1 rounds	@20	@20
No. 2 rounds	@18	18 @19
No. 3 rounds	@16	@17
No. 1 chucks	@19	20 @21
No. 2 chucks	@17	18 @19
No. 3 chucks	@15	17 @18
Bolognas	16 @17	17 @18
Rolls, reg., 6@8 lbs. avg		.22 @23
Rolls, reg., 4@6 lbs. avg		.17 @18
Tenderloins, 4@6 lbs. avg		.60 @70
Tenderloins, 5@6 lbs. avg		.80 @90
Shoulder clods		.10 @11

DRESSED VEAL AND CALF.

Prime veal	@31
Good to choice veal	.28 @30
Med. to Common veal	.15 @21
Good to choice calves	.21 @25
Med. to common calves	.17 @21

DRESSED SHEEP AND LAMBS.

Lambs, prime	.31 @32
Lambs, good	.30 @31
Sheep, good	.21 @23
Sheep, medium	.17 @20

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	.24 @25
Pork tenderloins, fresh	.55 @60
Pork tenderloins, frozen	.50 @56
Shoulders, city, 10@12 lbs. avg	.20 @21
Shoulders, Western, 10@12 lbs. avg.	.19 @20
Butts, boneless, Western	.27 @28
Butts, regular, Western	.23 @24
Hams, Western, fresh, 10@12 lbs. avg	.25 @26
Hams, city, fresh, 6@10 lbs. avg	.25 @26
Picnic hams, Western, fresh, 6@8 lbs. average	.16 @17
Pork trimmings, extra lean	.22 @23
Pork trimmings, regular, 50% lean	.14 @15
Spareribs, fresh	.14 @15

SMOKED MEATS.

Hams, 8@10 lbs. avg	.25 @26
Hams, 10@12 lbs. avg	.24 @25
Hams, 12@14 lbs. avg	.23½@24½
Picnics, 4@6 lbs. avg	.17½@18
Picnics 6@8 lbs. avg	.17 @17½
Rollettes, 6@8 lbs. avg	.18 @18½
Beef tongue, light	.32 @34
Beef tongue, heavy	.34 @36
Bacon, boneless, Western	.23 @24
Bacon, boneless, city	.21 @22
Pickled bellies, 8@10 lbs. avg	.18 @19

FANCY MEATS.

Fresh steer tongues, untrimmed	30c	a pound
Fresh steer tongues, l. c. trm'd.	42c	a pound
Sweetbreads, beef	70c	a pound
Sweetbreads, veal	$1.00	a pair
Beef kidneys	20c	a pound
Mutton kidneys	11c	each
Livers, beef	40c	a pound
Oxtails	20c	a pound
Beef hanging tenders	30c	a pound
Lamb fries	10c	a pair

BUTCHERS' FAT.

Shop fat	@ 2¾
Breast fat	@ 4¾
Edible suet	@ 6¼
Cond. suet	@ 5¼

GREEN CALFSKINS.

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals	.23	2.40	2.70	2.90	3.95
Prime No. 2 veals	.21	2.20	2.45	2.65	3.70
Buttermilk No. 1	.20	2.05	2.35	2.55	....
Buttermilk No. 2	.18	1.85	2.10	2.30	....
Branded Gruby	9	.95	1.10	1.30	1.85
Number 3			At value		

LIVE POULTRY.

Fowls, colored, per lb., via express	@34
Ducks, nearby	@28
Pigeons, per pair, via freight or express	@50

BUTTER.

Creamery, extras (92 score)	@46
Creamery, firsts (88 to 89 score)	@45¼
Creamery, seconds (84 to 87 score)	.44½@45
Creamery, lower grades	.44 @44¼

EGGS.

(Mixed colors.)

Extras, reg. pkd., dozen	.29 @29½
Extra firsts, storage pkd., doz	.29 @29½
Firsts, storage pkd., doz	.28¼@28¾
Checks	@26

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	.33 @36
Western, 48 to 54 lbs. to dozen, lb.	.35 @39
Western, 43 to 47 lbs. to dozen, lb.	.35 @38
Western, 36 to 42 lbs. to dozen, lb.	.34 @37
Western, 30 to 35 lbs. to dozen, lb.	.32 @35
Fowls—fresh—dry pkd.—12 to box—prime to fcy.:	
Western, 60 to 65 lbs. to dozen, lb.	.37 @38
Western, 48 to 54 lbs. to dozen, lb.	@40
Western, 43 to 47 lbs. to dozen, lb.	@39
Western, 36 to 42 lbs. to dozen, lb.	@38
Western, 30 to 35 lbs. to dozen, lb.	@36
Ducks—	
Long Island, prime to fancy	@32
Turkeys—	
Western, dry pkd., prime to fancy	.31 @36
Squabs—	
White, 11 lbs. to dozen, per lb	.55 @60
White, 9 lbs. to dozen, per lb	.50 @55
Fowls—frozen—dry pkd.—fair to good—12 to box:	
Western, 60 to 65 lbs., lb.	.32 @36
Western, 55 to 59 lbs., lb.	.33 @37
Western, 43 to 47 lbs., lb.	.34 @37
Western, 30 to 35 lbs., lb.	.31 @34

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended March 28, 1929:

March	22	23	25	26	27	28
Chicago	46	45½	45¾	46¼	45¼-45½	45
New York	47	47	47	47½	46¾	46
Boston	47½	47½	47½	48	47½	46½
Phila.	48	48	48	48¾	48	47

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.

46	45½	45½-46	46¼	45¼-45½	44½-45

Receipts of butter by cities (tubs):

	Wk. to Mch. 28.	Prev. week.	Last year.	—Since Jan. 1— 1929.	1928.
Chicago	32,916	34,099	41,095	686,644	672,042
N. Y.	46,656	46,996	48,233	790,593	777,191
Boston	16,261	14,980	12,589	241,854	244,748
Phila.	15,027	14,147	15,672	260,147	259,267
Total	110,860	110,222	117,589	1,979,238	1,953,248

Cold storage movement (lbs.):

	In Mar. 28.	Out Mar. 28.	On hand Mar. 29.	Same Week-day last year.
Chicago	6,000	50,868	556,576	695,443
New York	3,100	76,372	1,793,935	1,755,058
Boston	......	16,741	596,058	442,828
Phila.	......	3,510	155,945	322,172
Total	9,100	147,491	3,102,514	3,215,501

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	@$2.30
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	@ 2.35
Blood, dried, 15-16% per unit	@ 4.50
Fish scrap, dried, 11% ammonia 10% B. P. L., f.o.b. fish factory	Nominal
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	4.75 & 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	4.25 & 50c
Soda Nitrate in bags, 100 lbs. spot.	@ 2.22½
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	4.50 & 10c
Tankage, unground, 9@10% ammonia	4.35 & 10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@32.00
Bone meal, raw, 4½ and 50 bags, per ton	@37.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@10.50

Potash.

Manure salt, 20% bulk, per ton	@12.40
Kainit, 12.4% bulk, per ton	@ 9.00
Muriate in bags, basis 80%, per ton.	@36.40
Sulphate in bags, basis 90%, per ton.	@47.30

Beef.

Cracklings, 50% unground	@ .90
Cracklings, 60% unground	@ .95

Meat Scraps, Ground.

50%	@58.00
55%	@62.00

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.	95.00@110.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	@ 75.00
Black hoofs, per ton	45.00@ 50.00
Striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ [illegible]
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@100.00
Horns, avg. 7½ oz., and over, No 1s.	300.00@325.00
Horns, avg. 7½ oz. and over, No. 2s.	250.00@275.00
Horns, avg. 7½ oz. and over, No. 3s.	200.00@225.00

NEW YORK LIVESTOCK.

Receipts of live stock at New York for week ended March 30, 1929, are reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,837	9,815	1,918	12,270
Central Union	2,485	1,364	663	17,7[illegible]
New York	475	2,866	21,596	[illegible]
Total	6,797	14,045	24,177	[illegible]
Previous week	7,475	14,177	25,578	[illegible]
Two weeks ago	6,831	14,924	27,774	36,114

1929.

$2.20

2.25
4.50

Nominal

& 10c

& 50c
2.22½

& 10c
& 10c

@22.00

@37.00

@10.50

@12.40
9.00
@36.40
@47.50

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@58.00
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@ 75.00
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